

A-la-carte Menu

BREADS

Garlic and herb panini	6.50
Toasted sourdough bread	9.00
extra virgin olive oil and aged balsamic with home made baba ghanoush	

SHARE PLATE (for two)

Tasting plate	38.00
grilled rosemary and garlic marinated lamb, slow roasted crispy skin pork belly, char grilled lemon pepper calamari, Berkshire pork terrine, crumbed soft shell crab & grilled chorizo sausage served with dipping sauces	

TO START

Lamb shank, spinach and feta filo	16.00
served with a with a minted yogurt dipping sauce	
Tempura zucchini flowers	17.00
filled with a goats cheese and semi dried tomato mousse and smoked paprika aioli	
Lobster & crab steamed dumplings	18.00
infused with ginger and served with a soy dipping sauce	
Grilled scallops	18.00
drizzled with a mild Japanese wasabi dressing & seaweed salad	
Berkshire pork, foie gras and pistachio terrine	17.00
served with quince jam and petite salad	

RISOTTO AND PASTA

Seafood risotto	
scallops, calamari, balmain bug meat and mussels in a tomato herb sauce topped with grilled scampi	
Medium	19.00
Large	25.00
Cannelloni	
three cheese and spinach cannelloni glazed with red onion, Roma tomato and fresh herb sauce	
Medium	18.00
Large	24.00

PIZZAS

Made with our wood fired pizza bases & a rich Italian tomato sauce...	
Vegetarian	22.00
mushroom, spinach, Roma tomato, feta, pumpkin, roasted red pepper and pine nuts	
Moroccan Lamb	22.00
Moroccan spiced lamb fillets, red onions, capsicum and feta topped with minted yoghurt	
Spicy Italian	22.00
salami, chorizo sausage, rocket, Roma tomato, olives and feta	

MAINS

Goats cheese and caramelised red onion tart	23.00
with baby beets and feta salad drizzled with walnut dressing	
Gremolata crumbed fillets of market fresh fish	23.00
with beer battered fries and lime infused tartare	
Crispy skin Tasmanian salmon fillet	29.00
served with a seafood bouillabaisse, parsley & fennel coulis, topped with smoked paprika aioli	
Wagyu beef burger	20.00
on a sour dough bun, with a truffle scented egg, crispy bacon, onion jam, roasted field mushrooms, mustard dressing and beer battered chips	
Grilled fish of the day	30.00
with white bean puree, leek and mushroom ragout, grilled scampi, prawn and oyster dumpling and served with a lemon jus	
Pan fried chicken breast	28.00
filled with a chorizo and oregano stuffing, served with purée of broccolini, sweet corn croquette and a speck emulsion	
Pan roasted spring lamb rump	31.00
served with buttered broad beans, caramelised baby onions, parsnip puree and a mini lamb neck 'schnitzel', topped with a lamb jus	
Beef Wellington	31.00
dry-aged eye fillet of beef wrapped with mushrooms, fresh herbs, prosciutto & homemade puff pastry, served with dauphinoise potato & red wine jus	
Roasted Berkshire pork fillet	24.00
with flambéed apricot and sage filling wrapped with pancetta, caramelised witlof, potato rosti and Madeira jus	
STEAKS	
Angus rump (400g)	29.00
certified angus beef from the upper Hunter Valley New England, 150 days grain fed, served with herb roasted chats, buttered green beans and your choice of sauce	
Eye fillet (220gm)	30.00
young beef sourced from the quality pastures of the QLD central highlands, 90 days grain fed, served with dauphinoise potato, wilted spinach and your choice of sauce	
Ribeye (350gm)	32.00
100 days grain fed, served with potato gratin, wilted spinach, mustard jus and half a grilled scampi	
All steaks accompaniments can be substituted with chips & salad on request	

SAUCES – make your choice...

green peppercorn
mushroom
café de paris butter
or port wine jus

SIDES

Roasted baby beetroot and feta salad	7.00
Rocket, pear and pecorino salad	8.00
Thyme roasted field mushrooms	8.00
Seasonal greens with herb butter	6.50
Green salad	6.50
Chips with aioli	7.00

DESSERT

Warm rhubarb & apple crumble	13.00
served with vanilla bean ice cream	
Sticky fig pudding	13.00
served with butterscotch sauce & ice cream	
Selection of sorbets	10.00
ask our friendly wait staff for today's selection	
Lemon & lime tart	13.00
served with berry compote & ice cream	
Belgian chocolate tart	13.00
served with chocolate ice cream & raspberry coulis	
Selection of Australian & imported cheese	18.00
served with lavoche and a walnut & pear compote	

TEA & COFFEE all \$4

Penelope Sach Loose Leaf Tea Selection
 Summer delight – lemon & mint
 Petal – lavender, red clover, chamomile & rose
 Lemon tang – lemon grass
 Berry – hawthorn berry
 Apres – premium chamomile
 Triple E – tangy liquorish

Tea Selection

English breakfast
Earl grey
Irish breakfast
Peppermint
Jasmine green

Espresso Coffee Selection

Cappuccino
Flat white
Latte
Long black
Short black
Macchiato
Mocha