

Breads

Garlic & herb panini	\$6.5
Bruschetta cherry tomato, basil, red onion & extra virgin olive oil	\$9

Share plate (for two) grilled rosemary and garlic marinated lamb, slow roasted crispy skin pork belly, char grilled lemon pepper calamari, pan fried Korean pork dumplings, crumbed soft shell crab & grilled chorizo sausage served with dipping sauces	\$38
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Risotto & Pasta

Seafood risotto scallops, calamari, balmain bug meat and mussels in a tomato herb sauce topped with grilled scampi	medium \$19	large \$25
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Cannelloni three cheese and spinach, glazed with shaved parmesan and topped with a rocket salad	medium \$15	large \$20
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Mains

Goats cheese and caramelised red onion tart with baby beets and feta salad, walnut dressing	\$23
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Gremolata crumbed fillets of market fresh fish with beer battered fries and lime infused tartare	\$23
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Crispy skin tasmanian salmon fillet served with a seafood bouillabaisse, parsley & fennel couli & topped with saffron aioli	\$29
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Wagyu beef burger on a sour dough bun, with a truffle scented egg, crispy bacon, onion jam, roasted filed mushrooms and mustard dressing	\$20
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Fish of the day with baked calamari stuffed with prawn ragout, served with jerusalem artichoke puree & roasted red pepper sauce	\$30
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Wagyu brisket (marble grade 9+) slow roasted for 4 hours with winter vegetables, beans, fresh herbs & tomatoes and a creamy parmesan mash	\$24
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Pan fried chicken breast wrapped with prosciutto and filled with bocconcini & semi dried tomatoes drizzled with a thyme glaze served with salad of pear, walnut, roasted pumpkin & shaved pecorino	\$28
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Snapper & fennel pie served with lobster infused mash	\$28
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Duo of shanks lamb and veal shanks, slow roasted with winter vegetables and semi-dried tomatoes, served with crusted kipfler potatoes and a provincial jus	\$28
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Beef wellington dry-aged eye fillet of beef wrapped with mushrooms, fresh herbs, prosciutto & homemade puff pastry, served with dauphinoise potato & red wine jus	\$31
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To Start

Tempura zucchini flowers filled with gorgonzola, dusted with sea salt, fine herbs and drizzled with balsamic glaze	\$13
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Crispy skin pork belly slow roasted with asian spices and topped with a five spice reduction	\$14
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Salt and pepper calamari crusted with herb and polenta, served with lime aioli	\$16
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Lobster & crab steamed dumplings infused with ginger and served with a soy dipping sauce	\$17
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Grilled scallops drizzled with a mild Japanese wasabi dressing & a seaweed salad	\$18
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Pizzas

Made with our wood fired pizza bases & a rich Italian
tomato sauce

Pumpkin roasted pumpkin, grilled zucchini, caramelised red onion, gorgonzola and pear	\$22
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Moroccan lamb moroccan spiced lamb fillets, red onions, capsicum and feta topped with minted yoghurt	\$22
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Italian salami, prosciutto, tomato, shaved parmesan, buffalo mozzarella and oregano salad	\$22
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Steaks

Angus rump (400g) certified angus beef from the upper hunter valley New England grain fed 150 days. 36 months old silky, clean, sweet flavours served with herb roasted chats, buttered green beans and your choice of sauce	\$29
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Eye fillet (220g) young beef sourced from the quality pastures of the Queensland central highlands grain fed for 90 days, 24 months old smooth, clean, milky flavour served with dauphinoise potato, wilted spinach and your choice of sauce	\$30
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Ribeye (350g) grain fed 100 days served with potato gratin, wilted spinach, mustard jus and half a grilled scampi	\$32
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All steaks can be substituted with chips & salad on request

Sauces – make your choice...
green pepper corn
mushroom
café de paris butter
port wine jus

Sides

Roasted baby beetroot and feta salad	\$7
Rocket, pear and pecorino salad	\$8
Thyme roasted field mushrooms	\$8
Seasonal greens with herb butter	\$6.5
Green salad	\$6.5
Chips with aioli	\$7