

BREAD

HOUSE BAKED BREAD \$9.00
- pernod, lemon & garlic chive butter

SOURDOUGH \$9.00
- balsamic & olive oil

OYSTERS

half dozen, dozen or mixed platter *half dozen / dozen*

NATURAL \$26.00 / \$50.00
- fresh lime splash (GF)

KILPATRICK \$28.00 / \$54.00
- streaky bacon, smokey bbq sauce (GF)

JAPANESE \$28.00 / \$54.00
- pickled ginger, kewpie, wakame, ponzu

MIXED PLATTER - 4 of each \$54.00

MUSSELS

half kilo or kilo with crusty sourdough *half kilo / kilo*
\$28.00 / \$38.00

- tomato, chilli, cacciatore (GFR)

- creamy local garlic, chives (GFR)

ENTREE

- MOROCCAN STUFFED TEMPURA PUMPKIN FLOWERS \$20.00
- beetroot puree, pickled carrot, micro herb salad (Vegan, V)
- BAKED BRIE \$20.00
- bush herbs, olives, crostini (V, GFR)
- CRISPY SKIN PORK BELLY \$21.00
- papaya slaw, tiger prawn (GF)
- SMOKED TROUT & GOATS CHEESE CROQUETTE \$22.00
- local garlic aioli, fried caper citrus salad
- CRISPY SOFT SHELL CRAB \$24.00
- crisp noodle salad, organic orange & chilli reduction
- HALF SHELL SCALLOPS \$24.00
- garlic chive & almond butter (GF)

MAIN

- PROSCIUTTO CHICKEN \$38.00
- semi-dried tomato cream, broccolini, kumara puree (GF)
- LEMON MYRTLE & SESAME CRUSTED TUNA \$40.00
- soba noodle, avocado, ponzu dressing
- SUMAC LAMB CUTLETS \$41.00
- spiced tomato chutney, beetroot, baby vegetable (GF)

GRILL

All our meats are pasture fed (GF)

- 180gm petite fillet \$36.00
- pork cutlet \$39.00
- 300gm fillet \$42.00

SAUCES

all \$5.00

- creamy forest mushroom (GF)
- black garlic jus / jus (GF)
- bush pepper, bacon, cider & pear chutney (GF)
- crab, horseradish & parsley remoulade (GF)

SIDES

all \$11.00

GREENS

- pickled ginger, miso, wilted spinach & toasted almonds (GF)

ROAST PUMPKIN

- thyme & garlic (GF)

ROCKET

- pumpkin, pecorino, alpine honey (GF)

GREEN SALAD

- herbs, citrus dressing (GF)

CHIPS

- garlic aioli

GF - Gluten Free

GFR - Gluten Free on Request

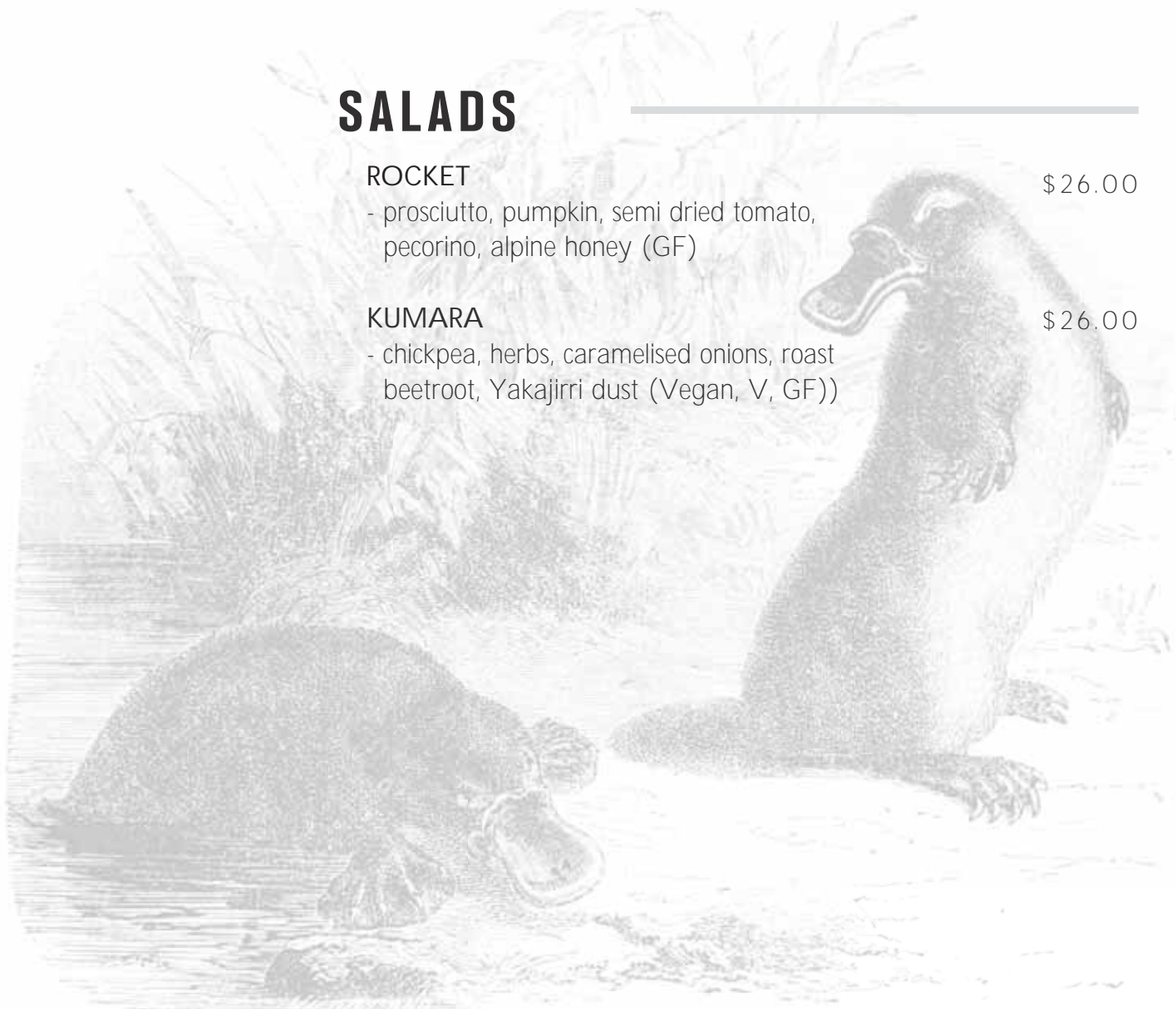
V - Vegetarian

PASTA

- POTATO GNOCCHI \$36.00
- smoked tomato, spinach, goats chevre (V)
- ROAST DUCK RAVIOLI \$38.00
- creamy garlic & shallot sauce

SALADS

- ROCKET \$26.00
- prosciutto, pumpkin, semi dried tomato, pecorino, alpine honey (GF)
- KUMARA \$26.00
- chickpea, herbs, caramelised onions, roast beetroot, Yakajirri dust (Vegan, V, GF)



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DESSERT

all \$17.00

AFFOGATO

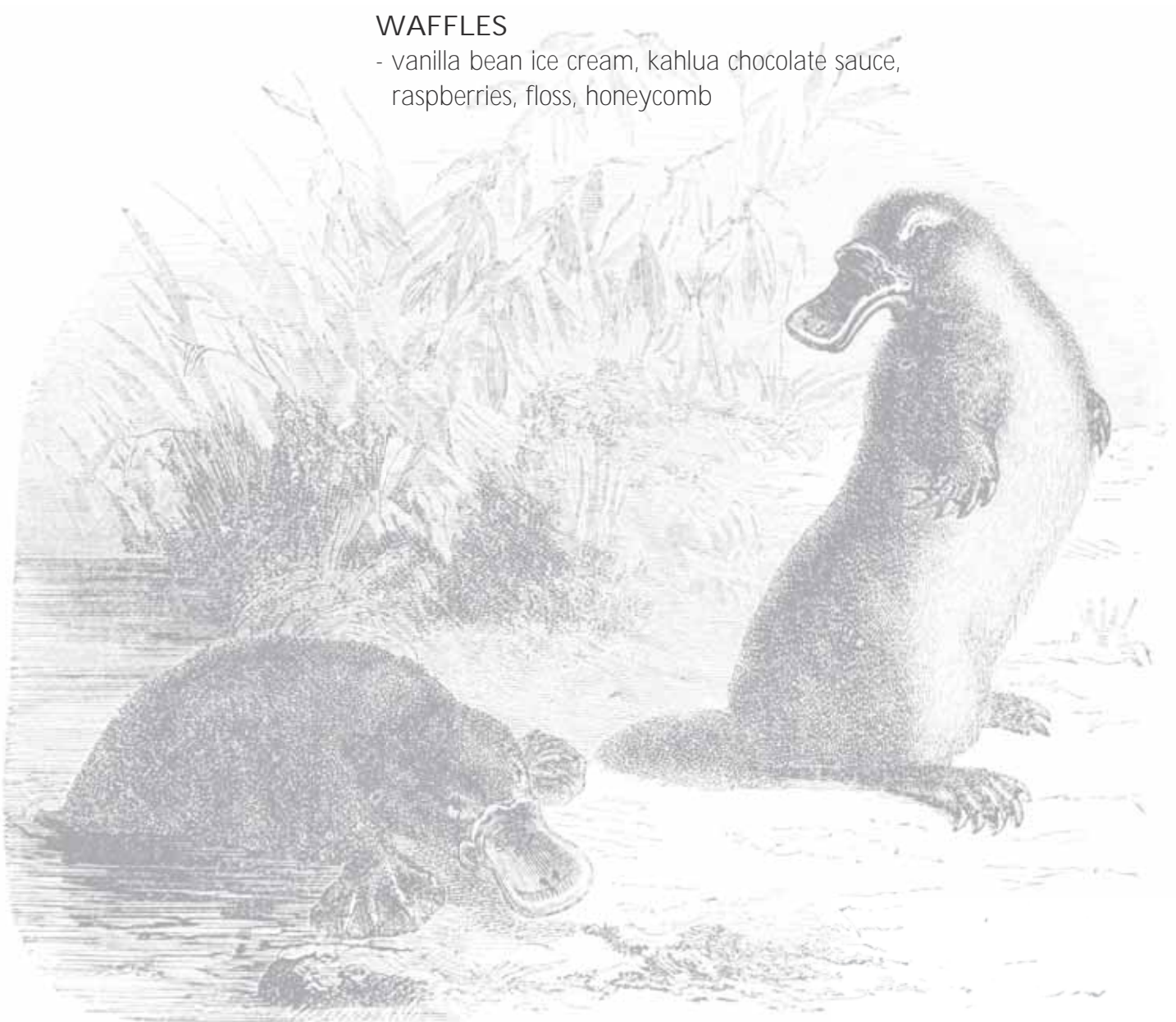
- frangelico, chocolate truffle (GF)

STRAWBERRY GUM CREME BRULEE

- biscotti, rosella flower jam (GF)

WAFFLES

- vanilla bean ice cream, kahlua chocolate sauce, raspberries, floss, honeycomb



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