

À LA CARTE MENU

STARTERS

BREAD OF THE DAY \$8.90

TRIO OF DIPS

Served with grilled bread \$19.90

ENTREE

BEETROOT CURED SALMON

Herb salad, sourdough Melba toast, Furikake cream (GF) \$19.50

SEARED DUCK

Semillon poached pear, rocket salad, native spiced kiwifruit chutney (GF) (LF) \$18.50

CONFIT PORK BELLY

Celeriac remoulade, chimichurri sauce, roasted okra (GF) (LF) \$17.50

ROASTED EGGPLANT

Charred peppers, zucchini, artichokes, romesco sauce, bocconcini, basil salad (GF) (V) \$17.50

MAIN

BEEF TENDERLOIN

Mountain pepper, chia cumin mash, glazed carrots, broccolini, pepperberry jus (GF) \$40.50

CHICKEN BREAST

Brie cheese, lemon thyme butter, red quinoa, fig risotto, steamed greens, confit tomato (GF) \$31.90

BAKED BARRAMUNDI

Smashed peas, saffron coconut broth, watercress salad (GF) (LF) \$35.90

MUSHROOM PEA RISOTTO

Baby spinach, mascarpone, shaved parmesan, truffle oil (V) (GF) \$30.90

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SIDES

BEER BATTERED CHIPS - rosemary salt, aioli	\$8.90
BROCCOLINI - slivered almonds, butter	\$8.90
ROCKET SALAD - pears, parmesan, white balsamic dressing	\$8.90

DESSERTS

BERRY PANNA COTTA - white chocolate, spiced glaze, raspberry sorbet (GF) (V)	\$16.50
BANANA & SALTED CARAMEL TART - roasted peanuts, mascarpone cheese	\$17.50
RASPBERRY CHOCOLATE FONDANT - rich chocolate ganache	\$18.50
TOFFEE CENTRED BRÛLÉE - almond tuile, vanilla ice-cream	\$17.50
REGIONAL CHEESE PLATTER Victorian cheeses, quince paste, dried fruit, nuts, water crackers	\$25.90



LITTLE ONES

12 years & under

\$18.50 - MAIN MEAL & DESSERT *meals served with fresh vegetables & chips*

MAIN

Boat crumbed chicken tenders
Chicken nuggets
Grilled Barramundi
Sausages & gravy
Beef lasagne
Crumbed Calamari rings

DESSERT

Fried ice-cream & topping
Fruit jelly & vanilla ice-cream
Ice-cream & topping

* Cakeage surcharge \$3.50 per person.