

Dining

ENTREES & SHARES

Marinated Mix Olives Green & black olives, marinated in fresh chilli, lemon, parsley & local olive oil. VE DF GF add grilled bread +\$4	12	Glazed Chicken Wings (10) Served with chef's fire mayo, sesame seeds & fresh salad. GF DF	20
Whipped Ricotta Crushed pistachio and macadamia nuts, smoked paprika, black salt, rosemary infused olive oil & grilled bread V N GFO Gluten free bread +\$3	15	Kangaroo Tataki Native pepperberry, homemade tataki sauce, ponzu mayo, scallion oil, radish & sesame seeds. GF DF add grilled bread +\$4	25
Spiced Pumpkin Dip Toasted seeds, coconut yoghurt, black salt & fresh herbs. Served with grilled bread. V DF GFO N Gluten free bread +\$3	16	Baked Camembert Baked camembert, wildflower honey, roasted seeds and nuts, candied cranberry & lavosh crackers. V N GFO Gluten free bread +\$3	26
Truffle & Cheese Croquettes (3) Served with homemade onion jam, avocado mayo, grated parmesan & fresh herbs. V GF	18	Pulled Pork Stack (3) Slow-cooked pork shoulder, sweet potato base, avocado mayo, spring onion & homemade chilli sauce. GF DF	26

MAIN PLATES

Roast Pumpkin Salad Roasted pumpkin, cherry tomatoes, orange slices, mixed roasted nuts, radish, quinoa tabouli, olive oil, mustard and lemon dressing. VE GF DF N add grilled chicken +\$6	25	Pork Cotoleta Panko coated pork cutlets, confit garlic mashed potatoes, homemade pickled vegetables & wild mushrooms sauce.	35
Teriyaki Salmon Grilled Tasmanian salmon, homemade teriyaki sauce, edamame, sesame cold vermicelli & garden salad. GF DF	28	Peruvian Chicken 24 hours marinated maryland chicken (2) smoked oil infused roast potatoes, spring onion, chilli, sweet corn & cherry tomatoes. GF DF	35
Wild Mushroom Pappardelle Mushroom melange, white wine cream, freshly grated parmesan, dried chilli, black truffle infused olive oil & fresh herbs. V add grilled chicken +\$6	28	Crispy-Skin Barramundi Humpty Doo fresh barramundi, spanish romesco, grilled broccolini, roasted potatoes, roasted mixed nuts, pickled fennel, greens & lemon. GF DF N	42
Vegan Mushroom Ceviche Roasted wild mushrooms, cauliflower tigers milk, corn, sweet potato, baby coriander, leafy greens, fresh onion & chilli. VE DF GF	28	New York Striploin (300gr) Served with smoked oil infused roast potatoes, fresh salad and your choice of homemade chimichurri or red wine jus. GF DF	45

V: Vegetarian / VE: Vegan / GF: Gluten Free / DF: Dairy Free / VEO: Vegan Optional / GFO: Gluten Free Optional

Food Allergies

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Guests' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

B E T W E E N B R E A D

Korean Chicken Burger

28

Crispy chicken thigh, cheese, homemade spicy Korean sauce, coleslaw, lettuce, mayo & brioche bun. Served with chips.

GF bun +\$3 / add bacon +\$6

Grilled Cheeseburger

28

Stirling Range beef patty, double cheddar, fresh tomato, lettuce, chef's 'fire' mayo, homemade onion relish & brioche bun.

Served with chips.

add bacon +\$6 | GF bun +\$3

S I D E S

Chips

12

Served with aioli. V GF DF VEO

Andean Potatoes

14

Crispy roast potatoes, parmesan cheese, homemade chilli mayo & spring onion. V GF

Garden Salad

12

Served with balsamic dressing. VEO GF DF

Chargrilled Broccolini

14

Served with macadamia puree, roasted mixed nuts, garlic infused olive oil, lemon & black salt. VE GF DF N

Sweet Potato Wedges

14

Served with spicy mayo. V GF DF VEO

D E S S E R T S

Lemon Cheesecake

12

Dried citrus & icing sugar. V

Chocolate & Almond Brownie

15

Served with mixed berry coulis, pistachio nut dust & vanilla gelato. GF V N

Mango Sorbet

10

Served with coconut flakes. VE DF GF

Vanila Gelato

10

Served with mixed berry coulis. GF V

K I D S

Chicken Nuggets (5)

12

Served with chips & tomato sauce. DF

Pasta Napolitana

12

Served with parmesan cheese. V

G I G S & E V E N T S



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