

RESTAURANT DINNER MENU

Available from 6pm Friday & Saturday nights

ENTREE

Charcuterie de palma saucisson, pamplona, jamon de noix | 16

SA King Prawns rose marie | 16 / 3 piece (gfo)

Seared Scallop truffle cauliflower, pancetta crumble | 12ea (gfo)

Grilled Peach jamon de noix, French brie | 16 (v)

Vennison & pistachio terrine, mustard, pickles | 14

MAIN

Twice Cooked Goat's Cheese Souffle grilled asparagus, spiced red cabbage | 30 (vg)

Local Rockling braised red peppers & heirloom tomatoes, merlot vinegar, roasted potato with olive tapenade | 42 (gfo)

Duck roasted breast, parsnip puree, truffle beetroot, de puy lentil | 38 (gfo)

Roasted Chicken Breast corn & onion soubise, bacon & navy bean, Warragul greens | 38

Steak Frites served with french fries & watercress

Choice of cafe de paris, red wine jus, pepper or bearnaise sauce

Choice of

Black Angus Porterhouse 250g | 38 (gfo, dfo)

100 Day Grain Fed Riverine Scotch Fillet 350g | 48 (gfo, dfo)

SIDES

Beetroot, Rocket, Walnut | 8 (gfo, dfo)

Green Leaf Salad | 8 (gfo, dfo)

French Fries | 8 (gfo)

Roasted Herb Chat Potatoes | 8

GROUPS 12+

For all groups of 12 or more guests, our Head Chef will prepare a delicious Chefs Choice Shared Style Menu from a range of dishes from tonight's menu.

All dietary requests will be catered for individually.

Two Course \$75 per person

Three Course \$85 per person

Please note we are a cashless venue

VG - vegetarian, VE - vegan, VEO - vegan option, GF - gluten free, GFO - gluten free option

DF - dairy free, DFO - dairy free option, Please let us know of any allergies.

Some items may contain traces of crustaceans.