

RESTAURANT DINNER MENU

Available from 6pm Friday & Saturday nights

ENTREE

- Pea & Smoked Ham Hock Soup, creme fraiche | 15
- Half Shell Scallop mornay | 12ea (gfo)
- Salt & Pepper Squid fennel salt, tartare | 18
- Saganaki orange, almonds | 16 (gfo)
- Truffle Porcini Arancini pesto, parmesan (2pcs) | 10

MAIN

- Roasted Vegetable & Fetta Cheese Filo Pie sumac labne | 32 (vg)
- Prawn and Vongole Linguine chilli, garlic, white wine, dill | 35
- Roasted Chicken Breast on wild mushroom risotto | 40 (gfo)
- Beef Cheek Bourguignon braised cheek, mushroom, bacon, green beans, mash | 48 (gfo)
- Barramundi tomato and saffron broth, mussels, potato, fennel | 45 (gfo)
- Braised & Pressed Lamb Shoulder celeriac cream, roast potato, dutch carrots, jus | 52 (gfo)
- Black Angus Porterhouse french fries & watercress 250g | 48 (gfo, dfo)
- 100 Day Grain Fed Riverine Scotch Fillet french fries & watercress 350g | 56 (gfo, dfo)
- Steaks served with choice of cafe de paris, red wine jus, pepper sauce

SIDES

- Broccolini, Almonds | 8 (gfo, dfo)
- Green Leaf Salad | 8 (gfo, dfo)
- French Fries | 8 (gfo)

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.