

COVID-19 COMPLIANCE – PLEASE READ

- We currently serve lunch and dinner on Fridays, Saturdays and Sundays only.
- On gazetted public holidays we may not be open, you can use the online booking form to check.
- We have 2 sittings at lunch: 12pm-2pm, or 2.15pm; and 2 sittings at dinner: 6pm-8pm, or 8.15pm.
- Guest numbers are limited to comply with current NSW Govt restrictions.
- Limited numbers mean that standard food costs apply for EVERY seated guest including children.
- Our maximum booking size in the main dining room is 6 guests.
- We also have a private dining room which accommodates 8-10, and a covered verandah which accommodates up to 16. Conditions apply for group bookings - please ask us for details.

DINNER on FRIDAY

2* or 3 COURSES \$75

DINNER on SATURDAY

2* or 3 COURSES \$85

LUNCH and DINNER on SUNDAY

2* or 3 COURSES \$75

*Some guests prefer only 2 courses and are very welcome, however fixed prices apply for all diners



At lunch on Fridays and Saturdays we have individually-priced dishes, including some more casual items. Minimum food charge is \$35pp for all diners.

MENU

Home-made honey and tarragon bread is served after you order

To start

Provençale fish soup with saffron aioli, tempura-batter tiger prawns on the side	GF
Salad of smoked duck breast, melon, cucumber, shaved fennel, date fig lime chutney, Cumberland sauce	GF
Pan-seared scallops, tempura zucchini flower, pumpkin purée, prosciutto shard, avocado, gremolata	GF
Herb-crusted lamb's brains, gribiche, pancetta, cress salad, sage nut-brown butter	
Salad Caprese – buffalo mozzarella, tomato, pesto, baby capers, witlof and endive, sherry vinaigrette	GF

Main course

Lamb back-strap fillet, light Moroccan spices, cous-cous, tomato capsicum relish, raita and harissa	+ \$6	GF
Breast of free-range chicken, baked polenta, muscatels, grapes, toasted almonds, rosemary jus		GF
Pork cutlet, creamy mash, salsa verde, sauce tonnato, olives		GF
Roast Tasmanian salmon fillet, baby English spinach, cannellini beans, shiitake mushrooms, pancetta		GF
Salad of roast pumpkin, hummus, chick peas, bok choy, witlof, mizuna, champagne vinaigrette		GF
Grass-fed Angus beef tenderloin 180g, potato cake, baby spinach, mushroom ragout, Madeira jus	+ \$6	GF

Side dishes: green vegetables \$9 green salad \$9

GF Gluten Free available on request

Vegan choices available on request

Desserts

Vanilla-bean pannacotta, tropical fruit salad, passionfruit, mango sorbet	GF
Baked cherry and strawberry clafoutis, lemon posset, vanilla ice cream	+ \$6
Affogato vanilla-bean ice cream + espresso coffee + liqueur	
Amaretto Bailey's Benedictine Butterscotch Schnapps Cointreau Drambuie Frangelico Galliano Glayva Grand Marnier Grappa Kahlua Sambucca Tia Maria	
Meringue stack, fresh berries, Chantilly cream, mango, berry coulis	GF
Light citrus Jannei curd cheesecake, hazelnut praline, caramelised fresh fig	GF
Warm caramelised banana cinnamon puff-pastry tart, coconut ice cream	+ \$6
Vanilla-bean ice cream sundae, fresh strawberries, croquant wafer with chocolate fudge sauce OR butterscotch sauce OR strawberry coulis	
3 cheeses, Maggie Beer quince paste, muscatels, lavoche, crackers	+ \$6 GF
Double cream brie Kingfisher Creek - Adelaide Hills, SA Cloth-matured cheddar Maffra - Gippsland, Victoria Blue Tarwin - Berry's Creek, Victoria	

GF Gluten Free available on request
