

PLEASE READ THIS

- We currently serve lunch and dinner on Fridays, Saturdays and Sundays only. Some different days apply over the Christmas/NY period - please refer to the calendar on our booking form for details.
- We have 2 sittings at lunch: 12pm or 2.15pm; and 2 sittings at dinner: 6pm or 8.15pm.
- Guest numbers are limited, to comply with the 2 square metre rule.
- 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.

Price revisions effective 1 January 2021

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



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

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 tenderloin, 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

Pre-order recommended

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

Pre-order recommended

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
