

Small Plates

- Chicken liver pate w cornichons, pickled cranberries and bread wafers 16
- Salmon tartare w avocado and caviar, soy mirin dressing 16
- Angus meat balls, piquante sauce and gruyere 14
- Mushroom arancini w mozzarella, basil mayo 12
- Wild venison Scotch egg, smoked aioli 9
- Spiced pork money bags w nam jim 12
- Stuffed peppadews and marinated olives 10
- Oyster's natural w cabernet vinegar pearls POA
- Baby spinach salad w walnuts, feta, beetroot and pomegranate dressing Small 12 / Large 24

Mains

- Pan fried market fish with corn puree and salsa, sautéed greens and grilled prawns 24
- Wild venison burger w beetroot relish, fried egg, gruyere and truffle fries 26
- Sirloin steak w handmade wedges, chilli butter and garden salad 26
- Smoked cheddar soufflé w rocket salad 24
- Braised beef cheeks, potato mash, caramelised onions and tomato relish, cress 24
- Chicken and leek pot pie with puff pastry and baby spinach and walnut salad 22

Sides

- Artisan mesclun salad 8
- Homemade wedges with chilli butter 9
- Roasted beetroot w balsamic, almonds, feta and rocket 10
- Sautéed greens w lemon infused olive oil 10
- Spice roast cauliflower w crispy shallot and spring onion 10
- Buttered gourmet baby potatoes 9

Desserts

- Chocolate tart, Armagnac prunes, orange crème fraîche 18
- Fried bread pudding with rum butterscotch, banana and vanilla ice cream 16
- Beetroot seed cake, beetroot curd, lavender mascarpone, caramel 16
- Brandy snaps w vanilla bean Chantilly cream 10
- Stem ginger crème brûlée, Bacardi sorbet, grilled pineapple 17
- House made gelato (per scoop) 4.5
- Handmade chocolate truffle \$3.50

Cheeses

- Served w rice wafers, poached pear, crostini and cherry relish
- 1 cheese (70g) \$17
- 2 cheeses (140g) \$27
- A selection of three \$36

