

Small Plates

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

Mains

- Pan fried market fish with corn purée and salsa, sautéed greens and grilled prawns 24
- Wild venison burger with beetroot relish, fried egg, gruyère and truffle fries 26
- Sirloin steak with handmade wedges, chilli butter and garden salad 26
- Smoked cheddar soufflé with 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 with balsamic, almonds, feta and rocket 10
- Sautéed greens with lemon infused olive oil 10
- Spice roast cauliflower with crispy shallot and spring onion 10
- Buttered gourmet baby potatoes 9

Desserts

- Chocolate cake, hazelnut and cherry 18
- Fried bread pudding with rum butterscotch, banana and vanilla ice cream 16
- Lemon tart with crème fraîche 16
- Brandy snaps with vanilla bean Chantilly cream 10
- Stem ginger crème brûlée, Bacardi sorbet, grilled pineapple 17
- House made gelato (per scoop) 4.5
- Handmade chocolate truffle 3.5

Cheeses

- Served with rice wafers, poached pear, crostini and cherry relish
- 1 cheese (70g) 17
- 2 cheeses (140g) 27
- 3 cheeses (210g) 36