

Small Plates

SOUP - 15

See today's specials

CHEESY GARLIC & HERB BREAD - 7 (V)

TOMATO BRUSCHETTA - 14 (V)

Vine ripened tomatoes, basil, goats cheese

SALT AND PEPPER CALAMARI - 22

Calamari, wakame slaw, crayfish mayo

WILD MUSHROOM & GRUYERE CROQUETTE - 20 (V)

Potato, mushroom, pumpkin, micro salad

Side Plates

STEAK FRIES WITH AIOLI - 7 (V)

SAUTEED SEASONAL VEGETABLES - 7 (V, GF)

SMASHED KIPFLER POTATOES - 7 (V)

Kipfler potatoes with truffle butter and murray pink sea salt

TOMATO & BOCCONCINI MEDLEY - 7 (V)

Tomato & bocconcini medley served with lime & basil dressing

GRILLED VEGETABLES - 7 (V)

Grilled vegetables with feta, dukkah and olive oil

Grill Plates



All grill plates served with forest mushroom potato pave with bacon crumb and sprouting broccolli (GF)

BEEF STRIPLOIN - 40

300g Duck river striploin served with red wine jus

PORK CUTLET - 38

300g Valenca pork cutlet served with brown butter dijon glaze and roasted baby pear

STEAK - 37

250g Rosedale ruby flank steak served with umami butter

Large Plates

WOODS BBQ CHICKEN - 35

Marinated chicken, cauliflower, tabbouleh

LINGUINE VEAL RAGOUT - 29

Linguine, veal, caramelised onion, mushroom, cream

PAN-FRIED OCEAN TROUT - 35 (GF)

Ocean trout, edamame, green peas

GOAT SAAG - 31 (GF)

Curry, spiced rice, roti, chilli chutney

ASIAN NOODLE SALAD - 24 (V, GF)

Rice noodles, vegetables, spicy dressing

...add sichuan beef - 30

...add lemongrass chicken - 29 (GF)

Casual Dining

WAGYU STEAK & MUSHROOM PIE - 29

Pie, fries, salad

SOUTHERN FRIED CHICKEN BURGER - 28

Charcoal bun, kewpie, jalapeno, coriander, mixed leaves, fries

ANCIENT GRAIN TABBULEH - 26 (V)

Freekah, quinoa, herbs, pomegranate, cauliflower

BUTTER CHICKEN - 29 (GF)

Curry, rice, poppodum, chilli chutney



Desserts



CITRUS TART - 14

Yuzu, soft meringue, plum wine gel

TRIO OF CHOCOLATE - 14

Dark chocolate brownie, milk chocolate mousse, white chocolate & almond crunch

FROZEN RICOTTA PARFAIT - 14

Ricotta parfait, strawberries, fresh Tasmanian honeycomb

BANANA PUDDING - 14

Banana pudding, caramelized bananas, toffee sauce, vanilla bean ice-cream

CHEF'S DESSERT OF THE DAY - 14

ICE CREAMS OR SORBETS WITH BERRIES - 14

SEASONAL FRUIT PLATE - 13 (GF)

LOCAL AND INTERNATIONAL CHEESE BOARD

Cheese, sourdough, parmesan sable, blood plum gel

... with two cheeses - 20

... with three cheeses - 23

Coffee & Tea

ESPRESSO COFFEE - 4

Full range available: Café Latte, Cappuccino, Long or Short Macchiato, Flat White, Mocha, Vienna, Ristretto, Long Black

CHAI LATTE - 4.5

HOT CHOCOLATE - 4

POT TEA - 4

French Earl Grey, English Breakfast, Lemongrass & Ginger, China Gunpowder Peppermint- Three Mint

Fortified

Brown Brothers Reserve Port - 8.5

Hanwood Tawny 10 year Old Port

Buller Muscat or Tokay - 9.5

Galway Pipe 15 year Old Port - 11.5

Grandfather 20 year Old Port - 16.5

Liqueurs

STANDARD LIQUEURS - 10

Baileys

Tia Maria

Cointreau

Grand Mariner

Dom Benedictine

Frangelico

Drambuie

Kahlua

LIQUEUR COFFEE - 12

Irish - Whiskey

Jamaican - Tia Maria

Café Orange - Cointreau

Cosmopolitan - Kahlua &

Grand Marnier

Acapulco - Frangelico & Baileys

