



Something to start:

Our 'Bread & Butter' – *local rye, caraway spiced grissini, carrot and cashew hummus, labna* – (serves 2) (v) - \$15 (bread only - \$7)

Local Oysters – Jim Wild's premium oysters – *served naturally with lemon, and a confit eschalot and finger lime dressing* – (4 per serve) (df, gf) - \$18

Entrees:

Whey Fried Quail – *house mustard, pickled daikon, blush turnips, jus*

Hand Picked Spanner Crab – *buckwheat crackers, corn, torched avocado, wasabi* (df, gf)

Salt Baked Celeriac – *heirloom beetroot, goat cheese, apple and walnut vinaigrette* (v, vegan - df / gf available on request)

Mains:

Rainbow Trout – *spiced butternut squash, confit tomatoes, quinoa, horseradish, mizuna* (df, gf)

Pork Cutlet – *scallop, XO butter, pearl cous cous, cauliflower blossom* – (gf on request)

Hanger Steak – *braised with miso - sweet potato puree, sugar loaf cabbage, shishito peppers*

Pearl Barley Risotto – *chestnut, cauliflower, sautéed mushrooms, parsley puree* (v, vegan/ df available on request)

SIDES (serve 2) – sides \$9:

Truffled mash potato (gf, v) - \$9

Whole roasted carrots – *miso mayonnaise, puffed grains* (df, vegan) - \$9

Shaved Autumn vegetables – *autumn leaves, lemon and thyme oil* (df, gf, vegan) - \$9

Fries – *spiced salt, aioli* (df, gf, vegan) - \$8

Dessert:

Chocolate and Stout - *avocado mousse, stout ice cream, chocolate ganache, chocolate crisp* (v)

Strawberries with Yuzu – *frozen coconut yoghurt, ginger crunch* (df, gf, vegan)

Banana and Liquorice – *Pernod poached pear, date, liquorice cake, banana ice cream* (v)

Entrée / Main = \$50

Main / Dessert = \$46

3 courses = \$60

### Snack Menu:

Mushrooms and Rye – *sauteed mushrooms, seed and seaweed pesto, crisp rye bread* (v, gf available upon request) - \$16

Crispy Chicken Tacos – *slaw, jicama, avocado, jalapenos, served with fries* - \$25

Barramundi Banh Mi – *crumbed barramundi, pickled vegetables, cucumber, spiced aioli*, served with fries - \$25

Cambe Beef Burger – *Black Angus Beef, streaky bacon, cheddar, house tomato sauce, house mustard, onions, pickles, lettuce, served with fries* (gf available upon request) - \$27

Cheese Board – *three beautifully crafted Australian cheeses* - Warrnambool Dairy vintage cheddar, Hunter Belle semi-hard blue, Flinders Estate washed rind - *matched with medjool dates, chutney, local honey comb and Baccos Bakeries crisp breads* – (serves 2) – (gf on request, v) - \$27

### Kids Menu – \$12:

*Steak and chips, popcorn chicken and chips, fish and chips, penne with a napolitana sauce*

*Ice Cream with sauce* - \$5

## Our Menu:

We are dedicated to bringing you excellent food and service.

Our Head Chef, Joshua Greenhill, prepares amazing food using only the highest quality local ingredients available. Our restaurant menu is updated seasonally every 3 months so there is always something new and exciting to try, even for our regulars!

Our High Tea food is hand-made from scratch every week, we hope you taste the difference.

If you need anything at any time, please just ask one of our team.

## Our Fine Print:

Please alert our staff of any food allergies you might have. We have a variety of gluten free (gf) options available on the menu however please note that our restaurant and kitchen is not a gluten free environment. Our menu items are handcrafted in our kitchen sometimes using shared equipment and for this reason we cannot assure you that any menu item will be entirely gluten free. All prices listed include 10% Goods and Services tax. 10% surcharge on Public Holidays.

