



### Something to start:

Contadino Olives & Local Sourdough (serves 2) (df, ve) - \$11

Local Rock Oysters – Jim Wild’s oysters - *served naturally, with lemon and a classic mignonette* - (4 per serve) (gf, df) - \$18

### Entrees

Poached Chicken Oysters - *panko crumbed egg, mushroom duxelles, asparagus, jus*

Kumato, Peach & Buffalo Mozzarella - *confit eschalot, black garlic, purple basil* – (gf, v, ve on request)

Snapper Crudo – *pickled cucamelon, padron peppers, buttermilk, tapioca crisps* (gf)

### Mains

Oven Roasted Veal Rump – *grilled summer squash, pine nut romesco, black barley, native pepper berry jus* (df, gf on request)

Duck Breast & Confit Leg – *almond paste, umeboshi, wheat berries dressed in a plum vinaigrette, tempura shiso* (df)

Tea Smoked Salmon – *prawn and kaffir lime consommé, heirloom tomatoes, macerated zucchini, basil oil* (gf, df)

Baked Gnocchi & Pea – *grilled summer vegetables, aged balsamic, almond gremolata* (df, ve)

*SIDES (serve 2) – sides \$9*

Baba Ghanoush - *crème fraiche, heirloom tomatoes dressed in basil oil* (gf, v)

Shaved Summer Vegetables – *garden leaves, Deangelo lemon infused olive oil* (gf, df, ve)

Crisp Kipfler Potatoes – *confit garlic and herbs* (gf, df, ve)

Fries – *with spiced salt aioli* (gf, df, ve)

### Dessert

Peaches & Cream – *broken pavlova, chrysanthemum ice cream, poached and roasted peaches* (gf, v)

Salted Caramel Crème – *coffee poached pear, cacao nibs, pecan praline* (gf, v)

Chocolate Forest – *chocolate sorbet, sour cherry jam, chocolate & hazelnut soil, matcha sponge* (v)

(vegan dessert available on request)

Entrée / Main = \$50

Main / Dessert = \$46

3 courses = \$60

### **Snack Menu**

Char-grilled corn – *seaweed and seed pesto, grated parmesan* (2 per serve) (gf, v) - \$14

Fish Tacos (2) – *tempura snapper, ice berg lettuce, pico de galo, aioli* – served with fries (df) - \$22

Crispy Chicken Burger - *kimchi, spiced aioli, cheddar cheese, lettuce* – served with fries - \$24

Steak Sandwich – green tomato chutney, bacon, onions, lettuce, Hunter Belle semi-hard blue – served with fries - \$26

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 - \$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. And 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.

