



Entrée

Salt & Pepper Calamari (DF)*

With miso aioli & pickled cucumber

Roast Lamb Rump (GF)

Served cold accompanied by minted pea & crushed fetta

Crisp fried Cauliflower (VEG, GF, DF)

Served with almond muhamara & sprinkled with dukkah

Chef's Tasting Plate*

A selection of house made amuse-bouche

Main

3 Hour Braised Beef Cheek (GF)

Cooked in red wine and accompanied with whipped potato and steamed greens

Charcoal Chicken Thigh (GF, DF)

Marinated in chefs spices served with a chickpea & spinach braise topped with toum

Crispy Skin Pork Belly (GF)

Served with sweet potato purée, red cabbage greens & seeded mustard jus

Mushroom & Tofu Donburi Rice (V,GF)

With greens & Japanese flavours

Catch of the day

Market fresh selection of fish/seafood, prepared daily by the chef, to provide a perfect taste sensation

Dessert

Sticky Date Pudding (GF)

Served with butterscotch sauce, berry compote & double cream

Chocolate Panna cotta (GF)

Served with double cream, sour cherry compote & chocolate crumb

Apple & Quince Crumble (GF)

Simply served with vanilla bean ice-cream

Chef's Selection of Australian Cheeses*

With muscatels, quince jelly and crackers

2 Course Meal – 55.00

3 Course Meal – 70.00

Additional sides

Farm Greens

14.00

Steamed seasoned mixed greens with Mt. William extra virgin olive oil

Classic Crinkle Cut Chips

12.00

Served with saffron aioli

Caesar Salad*

14.00

Caesar Salad with chicken*

24.00

A classic salad in the traditional Caesar style with Grana Padano

Roasted Potatoes

12.00

Herb roasted potatoes

DF - Dairy Free GF - Gluten Free VEG- Vegetarian V - Vegan *Can be made gluten free if required so please ask

Please advise our Staff of any food intolerances. Descriptions of our dishes cannot include all ingredients. Please note menu is subject to change. Minimum selection of 2 courses is required per person. Sunday Surcharge of 10% applies. Public Holiday Surcharge of 15% applies.