

Starters

Garlic bread (V) \$7.00

Warm ciabatta bread with local Morella Grove extra virgin olive oil, caramelised balsamic vinegar and togorashi (Japanese 7 spice mix) (V) \$8.00

Olive tapenade and cheese bread (V) \$8.00

Warmed local mixed olives with roast capsicum, parsley, thyme and lemon (G) (V) \$8.00

Entrees

Prawn and crab filled ravioli, served on a bed of baby spinach finished with a special beurre blanc sauce \$17.00

Chinese master stock braised Local Myeefarm quail, wok fried with Chinese sausages, baby corn, shiitake mushrooms, hint of chilli and roast peanuts layered in a crisp wonton stack \$17.00

Goats cheese tart topped with roasted and charred vegetables on a bed of a baby spinach walnut and preserved lemon salad, drizzled with a balsamic glaze (V) \$16.00

Confit pork cheeks with seared scallops and a sticky soy glaze, on sweet corn puree and parsnip chips (Chef recommends) (G) \$18.00

Salads

Soft shell mud crab battered and fried with a fresh Sri Lankan style curry sauce on a bed of crisp Rice noodles, coconut and julienned vegetable salad. (G)

Option

\$22.00

Salt and pepper calamari on a fresh Thai style salad with crisp rice noodles, fresh herbs and roasted peanuts with a palm sugar vinaigrette (G)

\$20.00

Asian beef salad, char grilled tender eye fillet tossed with roasted rice, lime leaves, peanuts, aromatic herbs and green beans with a toasted sesame dressing

(G)

\$23.00

Vietnamese style char grilled prawn salad, with roasted peanuts and fresh herbs Dressed with namjim dressing (G)

\$22.00

Mains

Chefs Signature dish; Twice Cooked Duck, Oven roasted confit duck finished with a spiced plum, orange and red wine jus with a side of Pinot noir jelly (G)

\$36.00

Pork belly slowly roasted with crispy crackle and

\$28.00

*served with an unforgettable Thai caramel Sauce
and topped with fresh shredded apple and mint
salad (G)*

*Pan seared snapper fillet drizzled with a saffron
infused aioli and topped with a roasted capsicum
and citrus salsa (G)*

\$28.00

*Vegetarian Pad Thai. Rice noodles with tofu,
chilli, bean sprouts, coriander, basil and spring
onions, tossed in a soy and palm sugar sauce (V)
(G)*

\$25.00

*Red curry of tender slowly braised beef cheek,
with fresh basil, coriander, peanuts and crisp fried
shallots. Served on steamed jasmine rice with wok
tossed Asian greens (G)*

\$28.00

*Grain Fed Riverina Black Angus eye fillet char
grilled and topped with beer battered onion rings
and finished with a caramelised onion and beer
jus.*

\$35.00

*Reef and Beef. Grain fed Riverina Black Angus
eye fillet char grilled and topped With grilled
prawn and calamari skewers, finished with South
American chimichurri (G)*

\$38.00

All mains served with seasonal vegetables (Pad Thai and beef cheek served as stated)
Caution! Olives may contain seeds. If you have any allergies please let your waiter know

(G) Gluten Free (V) Vegetarian

Sorry for your inconvenience, we do not split bills