



# MENU

## ENTREES

---

### PORK BELLY

CRISP FRIED WITH CARAMEL CHILLI SAUCE,  
APPLE COLESLAW AND MUSCATEL VINEGAR  
DRESSING \$20/\$36

### MUHAMMARA DIP

WITH TOASTED DUKKHA AND GRILLED FLAT  
BREAD (V) \$14

### TRADITIONAL HUMMUS

WITH OLIVE OIL, PAPRIKA + CHAR GRILLED  
ROTI BREAD (V) \$16

### FRESH LOCAL SMOKED TROUT

CORNICHON, PICKLED ZUCCHINI, ROASTED  
BEETROOT, FETTA, HORSERADISH DRESSING  
ON CHARRED TOAST (GF) \$19

### MUSHROOM BRUSCHETTA

FIELD AND BUTTON MUSHROOMS SERVED ON  
SOURDOUGH BREAD (V) \$19

## SIDES

---

### ROASTED PUMPKIN

WITH SAGE, GARLIC AND BUTTERED  
BROCCOLI (GF) \$12

### SCALLOPED POTATOES

WITH CREAM, GARLIC AND CHEESE \$12

### ICE BERG LETTUCE SALAD

CRISPY BACON, TOMATO, SOY ROASTED  
MIXED NUTS, PARSLEY AND RED ONION \$12

### BBQ CORN SALAD

+ SMOKED ALMOND + RED ONION + CHIVE  
(V) (DF) \$12

## MAIN COURSES

---

### 12 HOUR ROASTED LAMB SHOULDER

WITH SUMAC YOGHURT & SALAD (GF) \$30

### PORTERHOUSE STEAK

\$38

### EYE FILLET STEAK

\$42

ALL STEAKS COOKED TO YOUR LIKING AND  
SERVED WITH A SHIRAZ JUS & MUSHROOM  
AND ONION SHALLOT- RAGOUT ON TOP OF  
PARIS MASH

### ATLANTIC SALMON

WITH GREEN PEA SWIPE AND HARISSA  
(COOKED MEDIUM RARE)  
(GF, NF DF) \$30

### LINGUINE PRAWN PASTA

WITH BASIL OIL, CHILLI AND GARLIC \$29  
VEGETARIAN OPTIONAL \$24

### BAKED WHOLE BUXTON RAINBOW TROUT

PISTACHIO BUTTER WITH CHARRED  
VEGETABLE SALAD \$34

### BARBECUED MARINATED HALF CHICKEN

WITH LEMON, PAPRIKA, GARLIC, GREEK  
OREGANO ON SMASHED SWEET POTATO (GF)  
\$34

(V) = VEGETARIAN, (GF) = GLUTEN FREE (DF) = DAIRY FREE, (NF) = NUT FREE

10% SURCHARGE ON PUBLIC HOLIDAYS

PLEASE LET OUR TEAM KNOW IF YOU OR ANY OF YOUR GUESTS HAVE ANY SPECIFIC DIETARY REQUIREMENTS, INCLUDING FOOD ALLERGIES OR FOOD INTOLERANCES EVERY CARE WILL BE TAKEN TO ACCOMMODATE YOUR SPECIFIC REQUESTS HOWEVER, WE ARE UNABLE TO GUARANTEE THAT FOOD ALLERGENS WILL NOT BE TRANSFERRED THROUGH ACCIDENTAL CROSS-CONTACT.