



## DINNER

### SNACKS

Gibson Grove olives with oregano & feta 9.5      Pork crackling 9.5

Spiced roasted almonds 7.5      Basket of bread 7.5

### FIRST

Steamed Asparagus spears, nut brown butter, parmesan, crisp fried capers 21.5

Cured & seared ocean trout & gem lettuce salad with squid ink noodles sesame & citrus dressing 24.5

House made chicken, ham hock and pistachio terrine house pickles and baguette 23.5

Grilled octopus, white bean tarama, roasted olives, oregano, preserved lemon, pickled green chillies 24.5

Escargots Snails baked in the shell with parsley, garlic, eschallot butter & freekah crust 18.5 half dozen/ 26.5 dozen

Australian charcuterie plate, House made & local smallgoods, mortadella, sopressa, bresaola and ham hock terrine with cornichons, guindilla peppers and baguette 32.5

### SECOND

**PASTA** (gluten free available)

Potato gnocchi with porcini & portobello mushroom ragu, sage & parmesan 26.5

Orecchiette with chicken & pork bologna style ragu spiced with szechuan pepper 28.5

Fresh Pappardelle, slow braised beef cheeks, black olives & charred red onion 36.5

### MAINS

Roast baby beets, dutch carrots & fennel, with kale black barley, quinoa, frekkah and miso broth 29.5

Bon Ton Fish 'n' Chips, crisp skin saltwater barramundi fillet, thick cut chips, charred gem lettuce, yoghurt tartar dressing, pickled cucumber 32.5

Szechuan peppered seared rare kangaroo loin, black barley, quinoa, roast sweet potato, pumpkin seeds, lemon and pomegranate salad 34.5

Steak Frites Tasmanian Cape Grim grass fed sirloin with bearnaise butter, french fries & red wine reduction 39.5

### SALADS & SIDES

Fried cauliflower tahini dressing and za'atar spice 12.5      Mixed green salad 9.5

Thick cut rustic chips & house relish 9.5      Ancient grains, seeds, tomato, cucumber 12.5

10% surcharge weekends

## DESSERTS 16.50

Vanilla bean creme brulee with caramelized figs

Vanilla panna cotta with fresh blueberries, roasted maple & dark chocolate granola

Warm chocolate pudding, raspberry sorbet, creme fraiche, raspberry dust

Flourless orange & almond cake, whipped yoghurt with blue mountains honey

Flourless Chocolate tort, raspberry sorbet, creme fraiche, raspberry dust

Bon Ton ice cream sundae

A selection of gelato and sorbets 4.5 per scoop

## CHEESES

9.5 each     three cheeses 26.5

A weekly selection served burnt apple paste, sliced apple, rye crisp bread

## ANY TIME SWEET TREATS

Banana bread, Blue Mountains honey 7.5

Warm scones, house made berry jam 12.5

Cakes and biscuits from the display

