

# Dinner

## Appetisers

Confit garlic, chargrilled bread, lemon - 7 (Vg)

Gibson Grove mixed olives - 8 (Vg, GF)

Homemade bruschetta with tomato, basil, confit garlic, spanish onion, olive oil - 9.50

## Entrees

### Roasted Cauliflower and Pumpkin Salad

Pumpkin and tahini puree, roquette, toasted pepitas, walnuts and roasted cauliflower - 17.5 (V, GF)

### Romesco Prawns

Sauteed King prawns, pearl couscous, smoky romesco sauce - 22 (GF)

### Pork and Veal Terrine

Classic French terrine served with crusty bread and onion jam - 19.50

### Potato and Leek Croquettes

Croquettes served with roasted capsicum sauce, dressed green salad - 17 (V, GF)

### Seared Scallops

Served with apple, fennel and roquette salad, avocado puree and horseradish mayo - 21 (GF)

### Charcuterie Board

House selection of cured meats served with crusty bread - 22

## Mains

### Grilled Salmon

Crispy skin Atlantic salmon served with baby fennel, dutch carrots, potato puree, salsa verde - 24 (GF)

### Twice Cooked Duck

Confit duck leg served with wok fried Asian greens - 27 (GF)

### Lamb Backstrap

Served with baba ganoush, green beans, carrots, peas, green chimichurri - 31 (GF)

### Pork Belly

18 hour slow cooked pork belly served with sauteed greens, sticky jus - 30

### Rangers Valley Sirloin Steak

Served with wilted baby spinach, truss tomatoes, portobello mushroom, jus - 38 (GF)

### Pasta

Handmade ravioli with spanner crab - 25

## Sides

Smoky chargrilled pumpkin with tahini yogurt dressing and charred lemon - 12 (V, GF)

Slow roasted kipfler potatoes with herb butter - 12 (V, GF)

Wok fried greens - 12 (Vg, GF)

GF - Gluten Free • V - Vegetarian • Vg - Vegan

1.5% Visa/Mastercard Surcharge • 2% AMEX, JCB, Union Pay Surcharge • 10% Sunday Surcharge • 15% Public Holiday Surcharge • No Split Bills

## Desserts

Goat, brie and cheddar cheeses, lavosh bread, muscatel grape and quince paste - 24

Crème brûlée - 12 (GF)

Vanilla bean panna cotta, crushed meringue, espresso sauce - 13 (GF)

Daily homemade gateau - 14

Poached pear, apricot coulis, grilled almond flakes, vanilla bean ice cream or sorbet - 14 (GF)

## Dessert Wine

|   |                        |   |    |
|---|------------------------|---|----|
| 2013 Vinifera Easter Semillon                 | Mudgee, NSW            | 8 | 34 |
| 2016 Domaine des Bernardins Beaumes de Venise | Southern Rhone, France |   | 48 |
| 2009 Château Roumieu Sauternes                | Sauternes, France      |   | 52 |

## Port

|  |                   |    |
|--|-------------------|----|
| Yalumba Galway Pipe Tawny                        | Barossa Valley SA | 10 |
| Seppeltsfield Grand Muscat                       | Rutherglen VIC    | 10 |
| Sanchez Romate Pedro Ximénez 'Cardenal Cisneros' | Jerez, Spain      | 12 |
| 2011 Fonseca Late Bottled Vintage Port           | Douro, Portugal   | 14 |

## Single Malt Whiskey

|  |            |      |
|--|------------|------|
| Lagavulin (Rich Peaty & Smoky)           | Islay      | 18.5 |
| Ardmore (Medium Peat & Toasty Oak)       | Highland   | 16.5 |
| Oban (Soft, Subtle, Smooth Vanilla)      | West Coast | 16.5 |
| Jameson (Classic, Off Dry)               | Ireland    | 12.5 |
| Hellyers (Sweet Fruity Pinot Noir Casks) | Tasmania   | 16.5 |