
MAINS

BEER BATTERED FISH and SHOESTRING FRIES | \$29 ^{GF}
mixed leaf salad and house-made tartare sauce

HERB & GARLIC GRILLED PORTOBELLO MUSHROOMS | \$29 ^V ^{GF}
pea puree, roast kumara cubes, baby carrots, slow roasted tomato and baby onions

MARKET FISH | Wait staff to advise

CRISPY TWICE COOKED PORK BELLY | \$34 ^{GF}
creamy garlic mash, braised red cabbage, green beans and pancetta batons, cider jus

PAN-ROASTED DUCK BREAST | \$35
sesame coated confit duck leg, egg noodles, julienne wong bok and carrot, soy mirin and five spice broth and pickled daikon

SLOW COOKED BEEF SHORT RIB | \$36 ^{GFA}
sautéed button mushrooms, roast baby carrots, confit onions, creamy garlic mash, pancetta and caramelised onion croquettes and shiraz jus

CHICKEN ROULADE BACON WRAPPED w/ mozzarella, spinach and cashew stuffing | \$36 ^{GF}
pumpkin puree, potato dauphinoise, green beans and roast chicken gravy

LAMB RUMP | \$36 ^{GF}
purple carrot puree, white bean, pea and rosemary crush, baby carrots, broccolini and house-made mint sauce

HEREFORD PRIME SCOTCH FILLET (260g) | \$39 ^{GFA}
crispy hand-cut fries w/ rosemary sea salt, beer battered onion rings, parmesan, cherry tomato and rocket salad, creamy mushroom sauce

SIDES

creamy garlic mash | \$7 ^{GF}

seasonal vegetables with extra virgin olive oil and sea salt | \$7 ^{GF}

mixed leaf salad with shaved parmesan | \$7 ^{GF}
