

Spring has returned. The Earth is like a child that
knows poems.

- REINER MARIA RILKE



ENTRÉES

Toasted garlic and cheese Turkish Bread (V)	\$8.00
Soup of the day (GF)	\$10.00
Salt & pepper squid on a roquette Salad finished with saffron aioli (GF)	\$13.00
Halloumi on a cherry tomato and mint salad with a fresh Blood orange and beetroot dressing e (V)	\$15.00
Duo of dips with olives and crusty Bread (GF/A)	\$14.00

MAIN COURSES

250g Porterhouse served with duck fat roasted potato and green beans. Served with choice of jus, mushroom or pepper sauce (GF)	\$35.00
Lemon and tarragon chicken breast on a bed of wild rice pilaf. Served with spring grown asparagus and finished with toasted pine nuts (GF)	\$29.00
3 hour braised lamb shank on creamy mash potato and broccolini (GF)	\$32.00
Pan seared barramundi served with carrot puree and chili soy bok choy (GF)	\$31.00
Pork belly sitting on maple roasted carrots and roasted potatoes. Finished with jus (GF)	\$32.00
Pumpkin ravioli with spinach, asparagus, radish and cherry tomatoes finished with crumbled feta cheese (V, VG av)	\$22.00

SIDES

Steamed vegetables	\$8.00
Roast duck fat potatoes	\$8.00
Bowl of fries with truffle mayo	\$8.00
Roquette salad	\$8.00

THE CHERRY ON TOP

Chocolate fondant served with vanilla bean ice-cream and strawberry compote	\$14.00
Lemon curd tart served with berry sorbet and raspberry sauce	\$14.00
Sticky caramel pudding served with choice of ice cream or thickened cream and finished in a berry coulis	\$14.00
Affogato coffee, ice cream and choice of baileys or Frangelico	\$16.00

(V) Vegetarian / (VG) Vegan/ (GF)/ Gluten Free/ (A) option available