

ENTRÉES

Whipped Goats Cheese & Pea Dip
caramelised hazelnuts, mint oil & warm tigelle bread
\$16

Crab Sandwich
pickled onions, tartare sauce & chili
conserve on milk bun
\$15.50 each

Souffle manchego & parmesan
served with whipped tomato butter & herbs
\$25

Crispy Whitebait
served with house tartare sauce & lemon
\$21

Pulled Confit Duck Medallion
served with spicy lentil & garlic butter
\$18

Tartare
Hand cut tartare seasoned with pickles, mustard & egg yolk,
served with house made warm tigelle bread.
\$21

Smashed Kipfler Potatoes
with honey & whipped feta
\$12

Charcuterie board
Selection of cured meats, condiments & breads
\$12 per meat

Cheese board
served with condiments & breads
\$11 per cheese

MAINS

Barramundi
served with broccolini, confit leek & charred yellow capsicums
with house made tartare sauce
\$37

Summer Herb Crumbed Chicken
radicchio & apple crunch
served with candied tomato compote
\$33

Steak
Jacks Creek 130 day grain fed Black Angus
MB3+ Grilled sirloin with clarified butter,
served with house fries, salsa verde & jus.
(add your sides)
\$39.5

Lentil Bolognese
sourdough spaghetti with spicy lentil bolognese,
shaved ricotta & garlic breadcrumb
\$29

SIDES

Chips
House hand cut chips with confit garlic mayo
\$11

Green Beans
toasted macadamias & butter
\$11

Baby Lettuce
seeded mustard and honey dressing
with garlic breadcrumb
\$11

Mashed Potatoes
butter whipped potato
\$11