

ENTRÉES

Dip

Smoked eggplant, picked charred capsicum, garlic chips
& macadamia crumb, served with warm tigelle bread
\$17

Baby Octopus Croquetas

Topped with salted cucumber & tomato brunoise
served with smoked pimento mayonnaise
\$18 (4) \$5 (1)

Blue Cheese and Ricotta Ravioli

with butter whipped tomato & parmesan tuile
\$25

Calamari

served with house aioli & lemon
\$22

Roast Bone Marrow

served with truffle oil, house pickles
& warm sourdough
\$19

Tartare

Hand cut tartare seasoned with pickles, mustard & egg yolk,
served with house made warm tigelle bread & garlic chips.
\$22

Salmon Cured with Beetroot & Gin

dill goats curd, toasted focaccia & caviar
\$25

Charcuterie board

Selection of cured meats, condiments & breads
\$13 per meat

Cheese board

Served with condiments & breads
\$12 per cheese

MAINS

Pan Fried Barramundi

Kipfler potatoes & snow pea with saffron beurre blanc & mortadella crumb
\$38

Duck Maryland

Burnt orange & carrot puree,
served with pickled carrot & duck jus
\$37

Steak

Jacks Creek 130 day grain fed Black Angus
MB3+ Grilled sirloin with clarified butter,
mashed potato & house red winejus.
(add your sides)
\$39.5

Autumn Veg & Goats Cheese Risotto

with pinenut crumb
\$32

SIDES

Chips

House hand cut chips with confit garlic mayo
\$12

Green Beans

toasted macadamias & butter
\$12

Baby lettuce & bitter leaf salad

seeded mustard & honey dressing
\$12

Smashed Kipfler Potatoes

with honey & whipped feta
\$12

DESSERTS

Apple Tart Tatin

served with vanilla ice cream, creme anglaise
\$16

Chocolate Mousse

served with raspberry jelly & sable
\$16

Creme Caramel

\$16

Affogato

\$12

+ Liqueur **\$8**