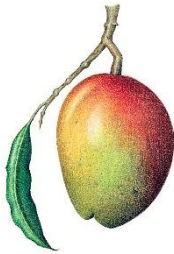


GF = GLUTEN-FREE V = VEGETARIAN DF = DAIRY-FREE

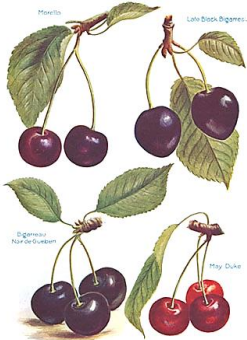
ENTREES / MAINS *with recommended wines*

Pacific oysters - choice of: natural, baked cherry BBQ sauce, Thai, sake, Vietnamese <i>Sparkling Wine</i>	3ea
Black Tiger prawns, curry or garlic butter <i>GF</i> <i>Chardonnay</i>	15 / 28
Tataki of beef, ponzu sauce, fried shallots <i>GF / DF</i> <i>Pinot Noir</i>	15 / 28
Lemon and rosemary lamb cutlets, curry oil, crushed peas, <i>Pinot Meunier</i>	15 / 28
Spaghetti carbonara, shiitake mushroom, bacon, parmesan sauce <i>Chardonnay</i>	18 / 32
Smoked chicken and mango penne, coriander and cashew cream <i>Gewürztraminer</i>	20 / 34
Smoked salmon and caper fusilli, Puttanesca sauce <i>Sangiovese</i>	20 / 34
Pork Belly for 1 or 2 <i>GF</i> – Gratin dauphinoise, cherry BBQ sauce, salad, asparagus <i>Shiraz</i>	39 / 80
Seafood platter for 2 – Oysters, salt / pepper squid, tea-smoked salmon, tiger prawns, crab mayonnaise <i>Rosé</i>	68



SALADS / SIDES

Broccolini and almond, buttermilk dressing <i>GF</i>	8
Crispy noodle Asian salad, nam jim <i>DF</i>	8
Red cabbage and cashew coleslaw <i>GF</i>	8
Thick cut chips, Dijon mayonnaise	8
Sautéed green beans, walnut oil	8

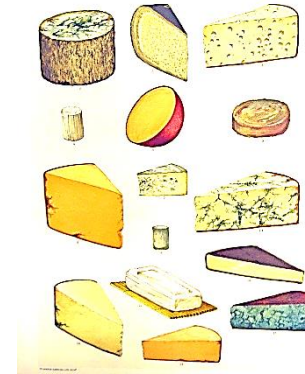


SWEET THINGS

Borrodell's baked Bramley apple pie, crème anglaise, vanilla ice cream <i>Heritage apple cider</i>	18
Fresh Borrodell cherries and kirsh crème brûlée <i>GF</i> <i>Rutherglen Muscat</i>	18
Double chocolate brownie, salted caramel sauce <i>Sherry Pedro Ximénez</i>	18
Knickerbocker Glory, vanilla ice cream, chocolate sauce, crushed berries <i>Sauternes</i>	18
Affogato, espresso, vanilla ice-cream, biscotti, Frangelico liqueur	18

SMALL PLATES (2-3 = 1 entrée)

Sour dough olive bread	3
Marinated Olives – chilli, garlic, herbs <i>V / GF / DF</i>	9
Wild mushroom arrancini, pesto sauce <i>V</i>	10
Buffalo chicken wings, blue cheese sauce <i>GF</i>	12
Tea-Smoked Salmon, celeriac remoulade, lemon oil <i>GF</i>	12
Salt / pepper soft shell crab, Thai dripping sauce <i>DF</i>	12
Chicken liver pate, cherry sauce, croutes	12
Char-grilled sour dough dips (Baba Ghanoush, pesto, tapenade) <i>V</i>	12
Sour dough bruschetta, Buffalo mozzarella, tomato fondue <i>V</i>	12



SELECTION OF CHEESE 1 piece 50g - \$14 / 2pc - 18 / 3pc - 25

BRIE - KING ISLAND BRIE - double cream, full flavour

BLUE - FRENCH ST AGUR - creamy, moist blue

CHEDDAR - MAFFRA - sharp, nutty

Served with:

Estate-grown quince paste, caperberries, pickled walnuts, cornichons, apple chutney, lavosh, grissini

WE HOPE YOU ENJOY YOUR TIME WITH US