

STARTERS

Salmon ceviche, pickled cucumber, chilli lime dressing & prawn crackers *	16
Salt and Szechuan pepper calamari with greens & chipotle mayo *	16
Baked sea scallops with hazelnut picada & café de Paris butter *	16
Peking duck pancakes with cucumber & hoisin sauce	16
Lightly battered zucchini flowers filled with three cheeses & truffle honey (v)	16

MAINS

Beer battered market fish with chips & tartare sauce	26
Grilled spiced eggplant, tomato & eggplant Kasundi, chickpeas & lemon yoghurt (v) *	26
Potato gnocchi with buffalo mozzarella, pesto & lemon oil (v)	26
Zucchini & haloumi fritters with smoked salmon, avocado puree & pickled chilli	28
Chicken katsu salad, cabbage, shallot, pickled carrot, sesame-ginger dressing	28
Pan fried barramundi fillet with sweet ginger dressing & Asian greens*	30
Pan-roasted Tasmanian salmon with pickled beetroot, fennel salad & aioli *	30
Roasted lamb rump, pearl couscous, dukka carrots, lemon yoghurt *	30
Riverina beef rump cap, fingerling potatoes, horseradish, peas & chimichurri sauce *	32

DESSERTS

Buttermilk pannacotta, vanilla, black fig *	10
Sticky date pudding with PX butterscotch sauce vanilla ice cream	12
Lindt dark chocolate mousse, roasted banana cream, almond crumble *	12

CHEESE BOARD - A choice of 2 cheeses served with preserve & crackers 18

Soft: Castello Double Cream Brie, Denmark

Goat Cheese: Picandou, France

Soft Blue: Milawa Blue, Australia

Cow's Milk Cheddar: Maffra Cloth Aged Cheddar, Australia

KIDS (ages 4-12yrs)

Crumbed Fish & Chips Crumbed Chicken Tenders & Chips Napolitano Pasta	10
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