

CHILDRENS MEAL

(Under 12) (\$20)

w/ soft drink

Steak, Chips , Salad

Fish, Chips, Salad

Chicken, Chips, Salad

Pasta with a tomato pomodoro sauce

DESSERT

SAMLE MENU ONL

Brulee of the Day GF

CONTACT US FOR CURREN

Crème Caramel w/ Candied Pecans GF

Basque Cheesecake, Dulce De Leche, Candied Pecans, Amaretto Crème GF

Flourless chocolate torte, raspberry coulis, fresh cream GF

Cheese Board - Fig & Apple Preserve, Lavosh



V- Vegetarian VO- Vegan or Vegetarian Option GF- Gluten Free DF- Dairy Free

GFO- Option for Gluten Free DFO- Option for Dairy free

please discuss with the staff if you have dietary requirements

CARD SURCHARGES APPLY on all transactions

10% SURCHARGE SUNDAY / 10% PUBLIC HOLIDAY

MENU & PRICES SUBJECT TO CHANGE WITHOUT NOTICE



\$75—2 Course

\$85—3 Course

House Bread w/ Butter

ENTRÉE

6 Oysters 3 way — caviar/ mignonette/lime pearls GF DF

6 Oysters—Kilpatrick GF DF

(12 Oysters— add \$25.00)

Seared Scallops, Cauliflower Puree, Burnt Caper Beurre Blanc, Shichimi Togarashi,

Potato Crisp. GFO

Duck Rilette on Crostini, Tomato Jam, Chilli, Cornichons, DF

Tuna Sashimi, Ponzu Dressing, Pickled Ginger, Wakame, Japanese Mayo DF GF

Chargrilled Hawkesbury River Squid, Shaved Fennel & Citrus Salad GF DF

Prawns in Crispy Egg Noodles, Cucumber & Shallot Salad, Chilli Lime Dressing DF

Potato Gnocchi w/ *Pesto cream v or *Gorgonzola Sauce, Crispy Jamon VO

GF DF

Charred Capsicum, Roasted eggplant stack, Tomato butter, Goats cheese, Balsamic,

Toasted Pinenuts GF

Prawn Hotpot, Tomato, Chilli butter, Garlic, Basil, Coriander, Sourdough



MAINS

Rack of Lamb, Kumara Mash, Broccolini, Candy Pecan, Mint Lamb Jus GF

BBQ Pork Ribs, Smashed Potato, Sour Cream GF DFO

Singapore Chilli King Prawns—grilled king prawns in a chilli, onion, garlic, shallot, ginger

& Korean chilli paste w/ Bok choy & charred lemon DF

Rolled Pork Belly w/ Braised Fennel, Mash, Madeira & Mustard Seed Sauce GF

Pappardelle Garlic Chilli Prawns & Truffle Butter

Chargrilled Beef Fillet, Prawns, Baby Spinach & Garlic Cream GF (add \$15)

Confit Lamb Shoulder, Roasted Mediterranean Vegetables, Gremolata, Tzatziki GF DFO

Chicken Breast, Prosciutto, Brie & Sage Filling, Broccolini, Kumara Mash, Pan Juices GF

Market Fish of the Day

SIDES \$12

Salad Leaves w/ House Dressing ...GF, DF, VO

Steamed Seasonal Greens w/ Herb Butter DFO VO GF

Shoestring fries w/ Aioli ...VO DF

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SAMPLE MENU ONLY
CONTACT US FOR CURRENT MENU