



== MENU ==

STARTERS

CIDER BRAISED PORK BELLY celery, pear & white balsamic (gf)	\$16
FRIED CAMEMBERT sour cherry chutney, rocket & almond pesto (v)	\$15
SUMAC SPICED CALAMARI pickled fennel, caramelized lime & cracked pepper mayonnaise	\$16
CHICKEN & MUSHROOM CROQUET with truffle, spinach & cornichons	\$16
GRAZING BOARD selection of cured meats & cheeses of the week, warm turkish bread, falwasser crackers, marinated olives & house pickled vegetables	\$34

SALADS

ROAST BROCCOLI SALAD kale, persian feta, toasted brioche crumb, caper & garlic dressing (v)	\$16
ROASTED BEETROOT SALAD mixed leaves, walnuts, house pickled carrots & yoghurt dressing (gf, v)	\$16

MAINS

OVEN ROASTED CHICKEN BREAST zucchini gratin, sweet potato & sunflower kernels (gf)	\$26
CHAR GRILLED ORANGE PORK CUTLET carrots, almond & roast kale (gf)	\$30
BUTTERNUT PUMPKIN & BROWN RICE RISOTTO wild rocket & goats feta (v)	\$22
DAILY FRESH MARKET FISH lemon thyme baked with confit eschallots, english spinach, baby potatoes (gf)	\$29
12HR BRAISED LAMB SHOULDER creamy mash potatoes, lemon butter green beans & roast tomato jus	\$28
GRASS FED 300G SIRLOIN roast garlic mash potatoes, broccolini, peppercorn sauce	\$32

PUB CLASSICS

WAGYU BEEF BURGER caramelized onions, swiss cheese, smoky bbq sauce, pickles, lettuce & tomato on a brioche bun	\$16
GRILLED MUSHROOM AND ZUCCHINI BURGER mozzarella, rocket & aioli (v)	\$16
CHICKEN BREAST SCHNITZEL fries, house salad, gravy	\$19
CHICKEN PARMIGIANA chicken schnitzel napoli, bangalow ham, mozzarella, fries & house salad	\$24
BEER BATTERED BARRAMUNDI fries, house salad, tartare & lemon	\$21
GRASS FED 250G RUMP STEAK fries, house salad, gravy	\$23

KIDS \$10

BATTERED FISH & CHIPS lemon & tomato sauce GRILLED CHICKEN BREAST & steamed vegetables (gf)	
MINI BEEF BURGER & fries	

SIDES

TOASTED TURKISH BREAD garlic oil	\$7
FRIES aioli (gf, v)	\$8
HOUSE SIDE SALAD lettuce, bean shoots, red onion, carrots, house vinaigrette	\$7
STEAMED GREEN VEGETABLES toasted almonds, preserved lemon & butter (gf, v)	\$8

SAUCES \$2.5

Gravy, peppercorn, aioli

DESSERTS \$14

COFFEE BEAN CRÈME BRULEE chocolate & hazelnut crumble
ORANGE & MASCARPONE PANNACOTTA fresh blueberries & walnut praline
FRESH STRAWBERRY & ALMOND TART vanilla & mint