

DINNER MENU

To start with...

Native Bush Tomato Soup - a little peppery and a little bitter	12
Porcini Mushroom & Black Summer Truffle Risotto	18/28
Duck & Walnut Rilette served with sweet bread & butter pickles and crackers	18

To follow...

Papua New Guinea Kimmel-crusted Sirloin Steak - in-house aged & cooked to your liking - served with Béarnaise sauce, French fries & a green salad with Fred's French dressing	28
Flathead Fillets Meuniere with French fries & salad	26
Traditional Chicken Cacciatore - chicken breast, mushrooms, tomato, oregano, garlic, anchovy & capers served with pasta	26

To finish...

Quince, oven-roasted with honey, served as a crumble with house-made clotted cream	14
Strawberries Romanoff - vodka macerated strawberries and tossed through whipped double cream	14
Cheese Platter served with quince paste	
Two Cheeses	14
Three Cheeses	20

Please let us know if you have any dietary restrictions.

We will do our best to accommodate you.