

# Dining Room

## AT THE HEADS

### SMALL

Cream of Cauliflower Soup 14  
Herb oil and cheese toast

Hummus 12  
Pickled zucchini, crispy chickpea and toasted turkish bread

Oysters 1/2 Dozen  
Natural with lemon and tobasco 20  
Kilpatrick 22

Tuna in a Jar 19  
Sashimi tuna, avacodo, yuzu, wasabi dressing, radish, crispy crumbs and coriander

Local Salt and Pepper Calamari 16  
Spring onion, fresh chilli and aioli

Local Baked Scallops 20  
Local scallops baked in the shell with parsnip puree, parsnip chips and finger lime

House Cured Beetroot and Raspberry Cured Salmon 19  
Raw pickled vegetables and drysdale goats cheese (GF)

Peppered David Blackmore 9+ Wagyu Carpaccio 18  
Truffle aioli, crispy garlic, truffled pecorino and rocket (GF)

### LARGE

Caponata Pie 28  
Italian eggplant and tomato stew topped with truffle pecorino

Fish and Chips 28  
Beer battered Flat Head, chips, house tartare and lemon

Duck and Pork Pie 34  
Roasted winter vegetables

Grilled Sword Fish 32 (GF)  
Warm potato Salad with roasted capsicum, olives, chorizo and salsa verde

Local Sea Bounty Mussels 26  
Garlic, corn, tarragon, cream and sourdough

Poached Chicken Breast 30 (GF)  
Warm lentil, corn and pumpkin salad, macadamia dressing and fresh herbs

Grilled Prawns with Pumpkin and Ricotta Ravioli 30  
Brown butter, pine nuts and crispy sage

220gm O'connor Pasture Fed Eye Fillet 39  
Garlic mash, broccolini, onion ring, parsley puree and truffle butter

### SIDES

Potato and rosemary sourdough mini loaf served with butter 5,5  
Crunchy Fries with Tomato Sauce 9 (GF)  
Roasted heirloom carrots with maple syrup and black pepper 10  
Cos leaves with roasted grapes, celery, walnuts and apple in a creamy dressing 9 (GF)  
Silverbeet and native black pepper berry gratin 9

(Please note Public holidays add 10% surcharge)