

LUNCH & DINNER

ENTREE & SALADS

<b>Fried calamari</b> <i>rocket, lemon, salt &amp; aioli</i>	22
<b>Ploughman's plank</b> <i>aged cheddar cheese, shaved Bangalow ham, terrine, pickles, quince jam &amp; warm French baguette</i>	24
<b>Baked Hervey Bay scallops</b> <i>w/ Mancho, sour cream, jamon, bread crumbs</i>	18
<b>Smoked chicken salad</b> <i>w/ grilled halloumi, pickled beets, roast butternut, cashews, herbs &amp; quinoa</i>	29
<b>Queensland king prawn salad</b> <i>w/ avocado, crisp prosciutto, asparagus, goats cheese, walnuts &amp; citrus dressing</i>	33
<b>Japanese style Alaskan King Crab salad</b> <i>w/ glass noodles, edamame, red onion, chilli, mint, cucumber &amp; pecans w/ ginger sesame ponzu dressing</i>	34
<b>Caprese salad</b> <i>w/ buffalo mozzarella, heirloom tomatoes, basil, balsamic</i>	26

TAPAS & TO SHARE

<b>Warm mixed olives</b> <i>w/ fresh lime</i>	9
<b>Honey roasted cashews</b>	9
<b>Baked Camembert</b> <i>w/ confit garlic, rosemary &amp; French baguette</i>	26
<b>White anchovies</b>	10
<b>Grilled halloumi &amp; fresh mint</b>	11
<b>Piquillo Peppers</b> <i>stuffed w/ goats cheese</i>	12
<b>Beer battered zucchini flowers</b> <i>w/ pesto &amp; romesco</i>	14
<b>Chilli &amp; garlic prawns</b> (Queensland king) <i>w/ warm French baguette</i>	18
<b>Potato croquettes</b> <i>w/ brisket, enoki &amp; shiso</i>	15
<b>Grilled morcilla sausage</b> (Spanish black pudding)	11
<b>Grilled chorizo sausage</b>	12
<b>Mojama</b> <i>traditional Spanish salted, air dried tuna w/ slivered almonds &amp; virgin oil</i>	14

PASTA & CO.

<b>All topped with aged parmesan</b>	
<b>Polenta crusted goats cheese gnocchi</b> <i>w/ spinach, pumpkin, pine nuts &amp; lemon</i>	29
<b>Queensland Spanner crab &amp; king prawn spaghetti</b> <i>w/ chilli, garlic, saffron, pangritata &amp; mixed herbs</i>	36
<b>Duck &amp; truffle risotto</b> <i>w/ wild mushrooms, aged parmesan &amp; herbs</i>	38

SEAFOOD

<b>Crispy skin Atlantic salmon</b> <i>w/ pickled beetroot, shaved fennel, feta &amp; candied walnuts</i>	32
<b>Fresh Barramundi fillet</b> <i>w/ lemon. Choice of;</i> <b>beer battered</b> w/ hand cut chips & tartare sauce, or: <b>grilled</b> w/ warm salad of artichokes, asparagus, baby potatoes, roasted cherry tomatoes, goat cheese	31
<b>Seared yellowfin Tuna</b> <i>w/ nicoise salad of tomatoes, olives, anchovies, green beans potatoes &amp; a boiled egg</i>	34
<b>Grilled whole lemon sole almondine</b> <i>w/ almonds &amp; brown butter, served w/ fried potatoes, rocket, crisp prosciutto &amp; black olives</i>	34
<b>Chargrilled Queensland king prawn soup</b> <i>w/ fresh market fish, tomatoes, saffron, chilli, garlic &amp; fresh herbs</i>	36

FROM THE FARM

<b>Angus beef burger</b> <i>mixed leaf, onion jam &amp; hand cut chips</i>	24
<b>Herb roasted spatchcock</b> <i>w/ new potatoes, chorizo, fennel, olives, garlic &amp; lemon</i>	32
<b>Braised Hunter Valley beef brisket</b> <i>w/ mashed potato, caramelised onion &amp; wild rocket</i>	36
<b>Grilled Riverina eye fillet &amp; mushroom jus</b> <i>w/ potato dauphinoise, roasted tomatoes &amp; baby onions</i>	39
<b>Grilled tenderloin steak</b> <i>w/ foie gras, toasted milk bread, truffled butter, marsala jus &amp; creamed potato mash</i>	46
<b>Crispy skin confit duck</b> <i>w/ Paris mash, sautéed spinach &amp; mushrooms</i>	37
<b>Roast rack of Junee lamb &amp; mint sauce</b> <i>w/ rotolo of baby spinach, ricotta, mushrooms, chestnuts, sage butter &amp; aged parmesan</i>	39
<b>Organic NZ venison wellington</b> <i>w/ chestnut, mushroom duxelle &amp; prosciutto, w/ carrot, potato mash,</i>	44

BREAD

<b>Daily bread basket</b> <i>w/ olive oil &amp; balsamic</i>	8
<b>Caramelised garlic bread</b> <i>char-grilled w/ butter &amp; parsley</i>	10
<b>Roasted cherry tomato &amp; basil bruschetta</b>	16
<b>Goats cheese, pear, walnut &amp; honey bruschetta</b>	18
<b>Mushroom &amp; beetroot bruschetta</b> <i>w/ goats curd &amp; pinenuts</i>	21

RAW

<b>Tuna Tataki</b> <i>w/ fennel, beetroot, edamame beans, red chilli, seaweed &amp; ginger soy dressing</i>	22
<b>Hiramasa Kingfish sashimi</b> <i>w/ cucumber, chorizo crumble, radish, fresh lime &amp; herbs</i>	22
<b>Pasture-fed Riverina steak tartare</b> <i>w/ onion remoulade, capers, baby celery leaves &amp; crostini</i>	20
<b>Rock oysters</b> <i>shallot &amp; cider vinaigrette chilli, ginger &amp; rice wine vinegar natural w/ lemon</i>	half doz 19/full dz 36

PÂTÉ, TERRINE & PICKLES

<b>All served with warm French baguette</b>	
<b>Pâte de foie gras</b> <i>w/ caramelised apple &amp; walnuts</i>	25
<b>Chicken liver pâté</b> <i>w/ onion jam</i>	17
<b>Wild boar &amp; duck terrine en croûte</b> <i>w/ quince marmelade</i>	18
<b>Pork &amp; pistachio terrine</b> <i>w/ cornichon</i>	18

CHARCUTERIE

<b>Truffle salami</b> - flavoured with fresh black truffle shavings	14
<b>San Daniele</b> - Italian prosciutto, 24 month cured pork leg	14
<b>Leg ham</b> - apple & beechwood smoked pork leg	13
<b>Duroc Jamon Serrano</b> - Spanish, 18 months cured pork leg	14
<b>Wagyu bresaola</b> - air dried, salted wagyu beef	14
<b>Mixed selection</b> - (all of the above)	26

SIDES

<b>Green beans</b> <i>w/ lemon &amp; almonds</i>	9
<b>Asparagus</b> <i>w/ parmesan &amp; lemon</i>	9
<b>Potato Dauphinoise</b>	9
<b>Mash potato</b>	9
<b>Hand cut chips</b>	9
<b>Garden salad</b>	9
<b>Grilled mushrooms</b>	9