



Seasonal Dinner Menu

(Available every Friday & Saturday night from 6pm)

Starters

Oven baked artisan bread with aged balsamic, bush spiced olive oil and hazelnut dukkah
\$13.70 pgf

Entrées

Coconut & coriander Thai chicken spring rolls with nuoc Cham dipping sauce
\$16.20 df

Blistered balsamic cherry tomato & goats chevre bruschetta with caramelised onion & rocket
\$16.20 pgf, veg, pv

Pan seared North Atlantic scallops with morcilla sausage, mixed fruit chutney, lemon infused croutons
\$17.20 pgf

Crispy fried lemon pepper Calamari with aioli
\$17.20 gf

Mains

Pan fried Parisian gnocchi with sautéed mushrooms, asparagus, black olives, artichoke hearts, tomato sugo, manchego cheese
\$26.20 Veg

Roasted lamb kleftiko with lemon garlic potatoes, seasonal veg & tzatziki

\$32.20 gf

Tarragon roasted chicken supreme with spiced sweet potato, wilted spinach & buttered beans

\$30.20 gf

Slow roasted eye fillet with parmesan crusted Chantilly potatoes, broccolini & red wine jus

\$34.20 gf

Fish of the day with Charred asparagus, fried kipfler potatoes & lemon beurre blanc

\$32.20 gf

Twice cooked Pork Belly with roasted pumpkin, roasted baby carrot, cauliflower mash and peppercorn jus

\$29.20 gf

Masterstock poached duck breast with grilled peaches, steamed Asian veg and soba noodles

\$32.20

Sides

Bowl of beer battered fries with house made seasoning and aioli

\$8.20

Petite garden salad

\$8.20 gf

Steamed seasonal vegetables with mustard beurre noisette

\$8.20 gf

