



BAR & GRILL

RESTAURANT MENU

Our menu is designed to share with friends, family, neighbours and other travellers on life's journey. Our ethos is to buy local, employ local, source ethically and to let the quality of our ingredients speak for themselves!

TWO COURSE \$48 | THREE COURSE \$58

ENTREE

ROASTED BEETROOT SALAD

With crème fraiche & horseradish, baby garden greens, root vegetable chips, toasted walnuts & balsamic glaze

PINEAPPLE CUT LEMON PEPPER CALAMARI

With baby rocket aioli

CHILLI GARLIC PRAWNS

With toasted chargrill sourdough bread drizzled with herb oil

FALAFEL

With pimento and tomato relish, baby rocket, pickle radish and dukkha

CRISPY SKIN PORK BELLY

With cauliflower puree, chargrilled chorizo and pickled apple watercress salad

12HR BRAISED LAMB CROQUETTE

With mint yoghurt and rocket leaves tossed in roasted garlic and rosemary oil

DESSERT

WARM WALNUT BROWNIES

With vanilla sauce, berry coulis & strawberry ice cream

COCONUT PANNA COTTA

With passionfruit, orange segments and meringue

APPLE STRUDEL

With butterscotch sauce and vanilla ice cream

CHOCOLATE PARFAIT

With chocolate sauce, vanilla ice cream and sweet tortilla chips

ICE CREAM TRIO

With chocolate and caramel sauce, biscuit crumb and crushed pistachio

MAINS

SCOTCH FILLET 300G VIC

With broccolini, confit kipler and your choice of red wine jus, creamy peppercorn jus or béarnaise sauce

HERB & SPICED CHICKEN MARYLAND

With root vegetable chips, watercress, radish and zucchini salad

CRISPY SKIN SALMON FILLET

With hassel back, seasonal greens, sun dried tomatoes, pine nuts, basil, balsamic pesto and ribboned zucchini

MOROCCAN SPICED LAMB RUMP

With zucchini and potato croquette, confit fennel, baby carrots and thyme jus

BRAISED BEEF CHEEK

With seasonal vegetables, Sebago pomme puree and honeyed dutch carrots

BUTTERNUT PUMPKIN RISOTTO

With spinach, pumpkin seeds, truffle oil, crumbed fetta and a parmesan black sesame seed tuile

SEAFOOD LINGUINI

With infused capers, olives, lemon pesto, cherry tomato, spinach and parmesan

SIDES

DUCK FAT, THYME, GARLIC POTATOES	10
GARDEN SALAD	8
HERB & GARLIC SHOESTRING FRIES	8
HERB & GARLIC BREAD	8
BUTTERED SEASONED VEGETABLES	8

Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.