



FOR TWO

**Please note, no discounts are available on these dishes (including Accor Plus).*

Pan Seared Market Fish	70
Caper Butter Sauce Chips Lemon Coral Leaf Salad Tiramisu to share for dessert	
Slow Cooked Lamb Shoulder with Winter Roast	65
Baby Carrot Eschalot Brussel Sprout Baby Beet Fennel Tiramisu to share for dessert	

STARTERS

House Made Flatbread (V/DF)	13
Roasted Tomato Hummus Roasted Cherry Tomato Toasted Almonds	
Riverina Halloumi (GF)	15
Wild Honey Pistachio Crumb	
Yamba Prawn	16
Speck Garlic Cream Sourdough	
Onion Soup (V)	14
Caramelised Onion Toasted Sourdough Vintage Cheddar	
Mushroom Green Pea Risotto (V/GF)	14
Assorted Mushrooms Peas Pea Puree Shaved Parmesan	
Murray Valley Pork Conchiglioni	15
Rich Tomato Sauce Basil Oil Shaved Fresh Parmesan Baby Herb Salad	

MAINS

Battered Market Fish	38
Gribiche Chips Lemon Salad	
Chicken Breast (GF)	32
King Brown Mushroom Parsnip Puree Black Garlic Pink Peppercorn Sauce	
Confit Duck Maryland (GF/DF)	35
Sautéed Cabbage And Speck Shaved Fennel Orange Salad Plum Gel Red Wine Jus	
Beef Cheek	38
Roasted Shallot Celeriac Puree Crisp Cavolo Nero Red Wine Jus	

FRESH PASTA

Pesto Spaghetti (V)	30
Toasted Pine Nuts Basil Oil Pesto Cream	
Seafood Spaghetti	35
Cloudy Bay Clam Hawkesbury Squid Yamba Prawns White Wine Cream Sauce	



GRILLS

Riverina Angus Sirloin	45
Murray Valley Pork Cutlet	38
Parmesan Herb Polenta Chips Truffle Mushroom Butter Bean Bundle Choice of Mushroom Sauce or Jus	
Tomahawk for Two	300
Includes Tomahawk House Made Flatbread Choice of Two Sides Choice of Mushroom Sauce or Jus Tiramisu to Share Two Glasses of Wine (Select from Bancroft Bridge Series)	

SIDES

Chips (V)	14	Spätzle	14
Parmesan Shitake Salt		Speck Shallot Parsley	
Winter Roast (VG)	14	Coral Leaf Salad	14
Baby Carrot Eschalot Brussel Sprout Baby Beet Fennel		(VG/GF) Shaved Radish Apple Red Wine Vinegar	
Cauliflower Speck Gratin	14	Mashed Potato (GF)	14
Sautéed Speck Garlic Thyme Béchamel Mozzarella		Chives Confit Garlic	



CHEESE

Toasted Fig & Orange Fruit Bread | Fig & Red Wine Spread

Australian Cheese (GF)	Per Piece
Tintenbar Triple Cream Brie – Nimbin Valley	18
Rocky Point Vintage Cheddar – King Island	18
Milawa Blue – Milawa	18



DESSERTS

Chocolate Indulgence (V)	15
Toasted Pistachio Crumb Poached Raspberry Meringue	
Banana Cream Pie (VG/GF)	15
Torched Banana Chocolate Soil Vegan Cream Banana Ice Cream	
House-made Bailey's Tiramisu (V)	15
Sponge Fingers Espresso Coffee Baileys Mascarpone Cream	
Ginger Bread Brûlée (V)	15
Ginger Bread Biscuit Ginger Ice Cream	
Six Degrees Of Apple (V)	15
Sponge Spiced Apple Apple Custard Apple Gel Apple Calvados Ice Cream Apple Chip Caramel Dipped Apple	

V - Vegetarian | VG - Vegan | GF - Gluten Free | DF - Dairy Free

All our seafood are responsibly-sourced. All dishes may contain traces of wheat, eggs & nuts. Please inform our staff of your allergies and dietary requirements.



GROUP SET MENU

\$65 PER PERSON

This Menu Is Applicable To All
Groups Of 6 Guests And Over.
Includes Choice Of Premium
Crystella Still And Sparkling Water

Starters

House Made Flatbread

Roasted Tomato Hummus | Roasted
Cherry Tomato | Toasted Almonds

Riverina Halloumi

Wild Honey | Pistachio Crumb

Yamba Prawn

Speck | Garlic Cream | Sourdough

Mains

Battered Market Fish

Gribiche | Chips | Lemon | Salad

Slow Cooked Lamb Shoulder

Red Wine Jus

Sides

Mashed Potato

Chives | Confit Garlic

Winter Roast

Baby Carrot | Eschalot | Brussel Sprout | Baby
Beet | Fennel

Coral Leaf Salad

Shaved Radish | Apple | Red Wine Vinegar