

HEAD CHEF | TROY JARRETT

FEED ME | 55.0PP

BREAD | 4 SAVOURY TASTES

ADD DESSERT | 67.0PP

A GREAT WAY TO EXPERIENCE OUR MENU, MUST BE FOR ENTIRE TABLE

PLEASE INFORM STAFF OF TIME CONSTRAINTS & ANY ALLERGIES

ZUCCHINI BREAD, TOMATO CHUTNEY, SALTED BUTTER, NUTS & SEEDS	16.0
PANINI WITH TRIO OF DIPS –SPICED PUMPKIN & FETA BEETROOT & SALTED CASHEW CARAMELISED ONION ^(v)	18.0
GRILLED SCALLOP & DUCK HAM, PUMPKIN & COCONUT CREAM*	23.0
SMOKED SWEET POTATO, CARROT & CUMIN GRAVY, ROTI & HERBS** ^(vg)	21.0
POTATO GEMS, BRIE CHEESE, ONION JAM, MUSTARD AIOLI* ^(v)	20.0
PORK BELLY, LEEK PUREE, PANDAN CARAMEL, SALTED SUNFLOWER & SESAME BRITTLE*	23.0
SALMON COLLAR CRISPY FRIED, PICKLED FENNEL, HERB, RICOTTA, BAGEL	30.0
VENISON LOIN, SMOKED CARROT, MIXED MUSHROOM, CURRANTS & PINE NUT, RED WINE JUS*	33.0
LOCAL LAMB, AUTUMN VEGETABLES, BITTER SWEET CHOCOLATE, CUCUMBER & MINT RELISH*	38.0
DUCK BREAST & THIGH, SUNDRIED FIGS, BROAD BEANS & BLUE CHEESE, CRANBERRY PUREE, POMEGRANATE, DUCK SAUCE	39.0
COHUNA WAGYU, TRUFFLED WHITE BEAN PUREE, BRIE CROQUETTE, BACON JAM, OXTAIL JUS*	45.0
MARKET FRESH SEAFOOD, VEGETABLE FRITTER, TOMATO BUTTER, EGGPLANT PICKLE, HOUSE MADE PANEER*	POA

WINE SUGGESTION 2017 CABERNET SAUVIGNON | LOCAL LAMB

BREWERS SUGGESTION 1710 BREW CO. MURRAY BROWN | DUCK

“WE WANT IT ALL” FOR 2 | 90.0

PORK BELLY, LEEK PUREE, PANDAN CARAMEL, SALTED SUNFLOWER & SESAME BRITTLE* | SALMON COLLAR CRISPY FRIED, PICKLED FENNEL, HERB, RICOTTA, BAGEL | LOCAL LAMB, AUTUMN VEGETABLES, BITTER SWEET CHOCOLATE, CUCUMBER & MINT RELISH*

A LITTLE MORE...

CHIPS, CHIPOTLE MAYO ^(v)	10.0
BROCCOLI, GARLIC & CHILLI JAM, BATTER SCRAPS ^(vg)	15.0
POTATO, VEGETABLE GRAVY ^(v)	15.0
VEGETABLE FRITTER, TOMATO CHUTNEY ^(vg)	15.0

* | GLUTEN FREE VG | VEGAN V | VEGETARIAN ** | CAN BE GLUTEN FREE UPON REQUEST
ALL DIETARY REQUIREMENTS CAN BE CATERED FOR UPON REQUEST

SWEET PLATES

17.0

RUM BABA, DRUNKEN FRUITS, CHOC HAZELNUT GELATO, VANILLA CUSTARD

POACHED PEAR & MACADAMIA CRUMBLE, EARL GREY & MILK CHOCOLATE PANNACOTTA*

LINDT CHOCOLATE FONDANT, TOASTED MARSHMALLOW, BLOOD ORANGE SORBET, CINNAMON POPCORN

(ALLOW 15MIN COOKING TIME FOR FONDANT)

WINE SUGGESTION MORRISONS 17YRS BARREL AGED TAWNY | FONDANT

LIQUID DESSERT

LIQUEUR AFFOGATO- FRESH ESPRESSO, ICE CREAM & HONEYCOMB WITH YOUR CHOICE OF:

15.0

- KAHLUA
- FRANGELICO
- TIA MARIA
- LICOR 43 VANILLA
- BAILEYS

CHEESE

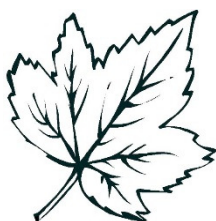
A SELECTION OF OUR FAVOURITE

SERVED WITH FIG PATE, QUINCE PASTE, ROASTED WALNUTS, FRESH FRUIT, DATE & RYE TOAST, CRACKERS**

ONE CHEESE	16.0
THREE CHEESES	40.0
VEGAN CHEESE PLATE	25.0

WINE SUGGESTION | FROZEN MUSCAT

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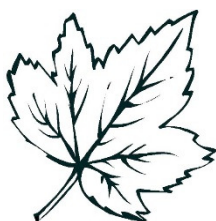
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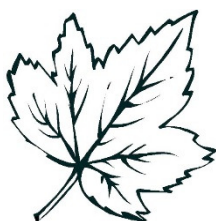
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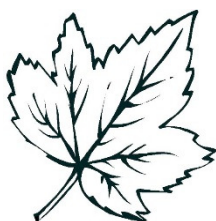
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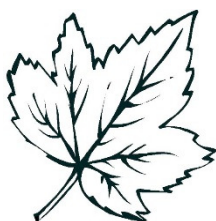
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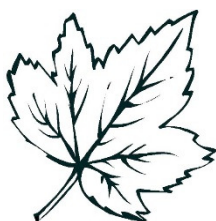
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VEGAN CHEESE PLATE	25.0

WINE SUGGESTION | FROZEN MUSCAT

* | GLUTEN FREE VG | VEGAN V | VEGETARIAN ** | CAN BE GLUTEN FREE UPON REQUEST
ALL DIETARY REQUIREMENTS CAN BE CATERED FOR UPON REQUEST



HEAD CHEF | TROY JARRETT

FEED ME | 55.0PP

BREAD | 4 SAVOURY TASTES

ADD DESSERT | 67.0PP

A GREAT WAY TO EXPERIENCE OUR MENU, MUST BE FOR ENTIRE TABLE

PLEASE INFORM STAFF OF TIME CONSTRAINTS & ANY ALLERGIES

ZUCCHINI BREAD, TOMATO CHUTNEY, SALTED BUTTER, NUTS & SEEDS	16.0
PANINI WITH TRIO OF DIPS –SPICED PUMPKIN & FETA BEETROOT & SALTED CASHEW CARAMELISED ONION ^(v)	18.0
GRILLED SCALLOP & DUCK HAM, PUMPKIN & COCONUT CREAM*	23.0
SMOKED SWEET POTATO, CARROT & CUMIN GRAVY, ROTI & HERBS** ^(vg)	21.0
POTATO GEMS, BRIE CHEESE, ONION JAM, MUSTARD AIOLI* ^(v)	20.0
PORK BELLY, LEEK PUREE, PANDAN CARAMEL, SALTED SUNFLOWER & SESAME BRITTLE*	23.0
SALMON COLLAR CRISPY FRIED, PICKLED FENNEL, HERB, RICOTTA, BAGEL	30.0
VENISON LOIN, SMOKED CARROT, MIXED MUSHROOM, CURRANTS & PINE NUT, RED WINE JUS*	33.0
LOCAL LAMB, AUTUMN VEGETABLES, BITTER SWEET CHOCOLATE, CUCUMBER & MINT RELISH*	38.0
DUCK BREAST & THIGH, SUNDRIED FIGS, BROAD BEANS & BLUE CHEESE, CRANBERRY PUREE, POMEGRANATE, DUCK SAUCE	39.0
COHUNA WAGYU, TRUFFLED WHITE BEAN PUREE, BRIE CROQUETTE, BACON JAM, OXTAIL JUS*	45.0
MARKET FRESH SEAFOOD, VEGETABLE FRITTER, TOMATO BUTTER, EGGPLANT PICKLE, HOUSE MADE PANEER*	POA

WINE SUGGESTION 2017 CABERNET SAUVIGNON | LOCAL LAMB

BREWERS SUGGESTION 1710 BREW CO. MURRAY BROWN | DUCK

“WE WANT IT ALL” FOR 2 | 90.0

PORK BELLY, LEEK PUREE, PANDAN CARAMEL, SALTED SUNFLOWER & SESAME BRITTLE* | SALMON COLLAR CRISPY FRIED, PICKLED FENNEL, HERB, RICOTTA, BAGEL | LOCAL LAMB, AUTUMN VEGETABLES, BITTER SWEET CHOCOLATE, CUCUMBER & MINT RELISH*

A LITTLE MORE...

CHIPS, CHIPOTLE MAYO ^(v)	10.0
BROCCOLI, GARLIC & CHILLI JAM, BATTER SCRAPS ^(vg)	15.0
POTATO, VEGETABLE GRAVY ^(v)	15.0
VEGETABLE FRITTER, TOMATO CHUTNEY ^(vg)	15.0

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SWEET PLATES

17.0

RUM BABA, DRUNKEN FRUITS, CHOC HAZELNUT GELATO, VANILLA CUSTARD

POACHED PEAR & MACADAMIA CRUMBLE, EARL GREY & MILK CHOCOLATE PANNACOTTA*

LINDT CHOCOLATE FONDANT, TOASTED MARSHMALLOW, BLOOD ORANGE SORBET, CINNAMON POPCORN

(ALLOW 15MIN COOKING TIME FOR FONDANT)

WINE SUGGESTION MORRISONS 17YRS BARREL AGED TAWNY | FONDANT

LIQUID DESSERT

LIQUEUR AFFOGATO- FRESH ESPRESSO, ICE CREAM & HONEYCOMB WITH YOUR CHOICE OF:

15.0

- KAHLUA
- FRANGELICO
- TIA MARIA
- LICOR 43 VANILLA
- BAILEYS

CHEESE

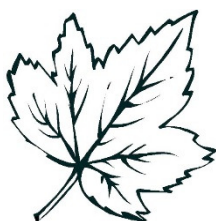
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SERVED WITH FIG PATE, QUINCE PASTE, ROASTED WALNUTS, FRESH FRUIT, DATE & RYE TOAST, CRACKERS**

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FEED ME | 55.0PP

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CHEESE

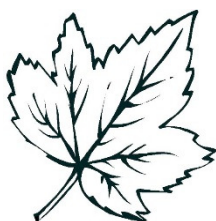
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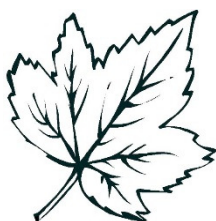
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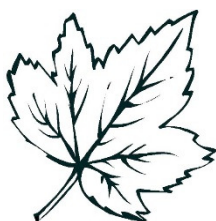
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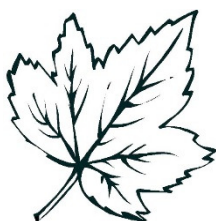
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- BAILEYS

CHEESE

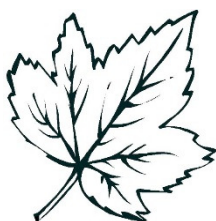
A SELECTION OF OUR FAVOURITE

SERVED WITH FIG PATE, QUINCE PASTE, ROASTED WALNUTS, FRESH FRUIT, DATE & RYE TOAST, CRACKERS**

ONE CHEESE	16.0
THREE CHEESES	40.0
VEGAN CHEESE PLATE	25.0

WINE SUGGESTION | FROZEN MUSCAT

* | GLUTEN FREE VG | VEGAN V | VEGETARIAN ** | CAN BE GLUTEN FREE UPON REQUEST
ALL DIETARY REQUIREMENTS CAN BE CATERED FOR UPON REQUEST



HEAD CHEF | TROY JARRETT

FEED ME | 55.0PP

BREAD | 4 SAVOURY TASTES

ADD DESSERT | 67.0PP

A GREAT WAY TO EXPERIENCE OUR MENU, MUST BE FOR ENTIRE TABLE

PLEASE INFORM STAFF OF TIME CONSTRAINTS & ANY ALLERGIES

ZUCCHINI BREAD, TOMATO CHUTNEY, SALTED BUTTER, NUTS & SEEDS	16.0
PANINI WITH TRIO OF DIPS –SPICED PUMPKIN & FETA BEETROOT & SALTED CASHEW CARAMELISED ONION ^(v)	18.0
GRILLED SCALLOP & DUCK HAM, PUMPKIN & COCONUT CREAM*	23.0
SMOKED SWEET POTATO, CARROT & CUMIN GRAVY, ROTI & HERBS** ^(vg)	21.0
POTATO GEMS, BRIE CHEESE, ONION JAM, MUSTARD AIOLI* ^(v)	20.0
PORK BELLY, LEEK PUREE, PANDAN CARAMEL, SALTED SUNFLOWER & SESAME BRITTLE*	23.0
SALMON COLLAR CRISPY FRIED, PICKLED FENNEL, HERB, RICOTTA, BAGEL	30.0
VENISON LOIN, SMOKED CARROT, MIXED MUSHROOM, CURRANTS & PINE NUT, RED WINE JUS*	33.0
LOCAL LAMB, AUTUMN VEGETABLES, BITTER SWEET CHOCOLATE, CUCUMBER & MINT RELISH*	38.0
DUCK BREAST & THIGH, SUNDRIED FIGS, BROAD BEANS & BLUE CHEESE, CRANBERRY PUREE, POMEGRANATE, DUCK SAUCE	39.0
COHUNA WAGYU, TRUFFLED WHITE BEAN PUREE, BRIE CROQUETTE, BACON JAM, OXTAIL JUS*	45.0
MARKET FRESH SEAFOOD, VEGETABLE FRITTER, TOMATO BUTTER, EGGPLANT PICKLE, HOUSE MADE PANEER*	POA

WINE SUGGESTION 2017 CABERNET SAUVIGNON | LOCAL LAMB

BREWERS SUGGESTION 1710 BREW CO. MURRAY BROWN | DUCK

“WE WANT IT ALL” FOR 2 | 90.0

PORK BELLY, LEEK PUREE, PANDAN CARAMEL, SALTED SUNFLOWER & SESAME BRITTLE* | SALMON COLLAR CRISPY FRIED, PICKLED FENNEL, HERB, RICOTTA, BAGEL | LOCAL LAMB, AUTUMN VEGETABLES, BITTER SWEET CHOCOLATE, CUCUMBER & MINT RELISH*

A LITTLE MORE...

CHIPS, CHIPOTLE MAYO ^(v)	10.0
BROCCOLI, GARLIC & CHILLI JAM, BATTER SCRAPS ^(vg)	15.0
POTATO, VEGETABLE GRAVY ^(v)	15.0
VEGETABLE FRITTER, TOMATO CHUTNEY ^(vg)	15.0

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SWEET PLATES

17.0

RUM BABA, DRUNKEN FRUITS, CHOC HAZELNUT GELATO, VANILLA CUSTARD

POACHED PEAR & MACADAMIA CRUMBLE, EARL GREY & MILK CHOCOLATE PANNACOTTA*

LINDT CHOCOLATE FONDANT, TOASTED MARSHMALLOW, BLOOD ORANGE SORBET, CINNAMON POPCORN

(ALLOW 15MIN COOKING TIME FOR FONDANT)

WINE SUGGESTION MORRISONS 17YRS BARREL AGED TAWNY | FONDANT

LIQUID DESSERT

LIQUEUR AFFOGATO- FRESH ESPRESSO, ICE CREAM & HONEYCOMB WITH YOUR CHOICE OF:

15.0

- KAHLUA
- FRANGELICO
- TIA MARIA
- LICOR 43 VANILLA
- BAILEYS

CHEESE

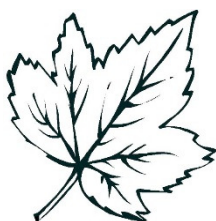
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HEAD CHEF | TROY JARRETT

FEED ME | 55.0PP

BREAD | 4 SAVOURY TASTES

ADD DESSERT | 67.0PP

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POTATO GEMS, BRIE CHEESE, ONION JAM, MUSTARD AIOLI* ^(v)	20.0
PORK BELLY, LEEK PUREE, PANDAN CARAMEL, SALTED SUNFLOWER & SESAME BRITTLE*	23.0
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LOCAL LAMB, AUTUMN VEGETABLES, BITTER SWEET CHOCOLATE, CUCUMBER & MINT RELISH*	38.0
DUCK BREAST & THIGH, SUNDRIED FIGS, BROAD BEANS & BLUE CHEESE, CRANBERRY PUREE, POMEGRANATE, DUCK SAUCE	39.0
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POTATO, VEGETABLE GRAVY ^(v)	15.0
VEGETABLE FRITTER, TOMATO CHUTNEY ^(vg)	15.0

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LINDT CHOCOLATE FONDANT, TOASTED MARSHMALLOW, BLOOD ORANGE SORBET, CINNAMON POPCORN

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CHEESE

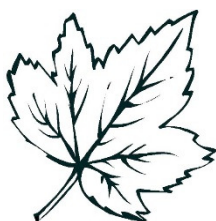
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FEED ME | 55.0PP

BREAD | 4 SAVOURY TASTES

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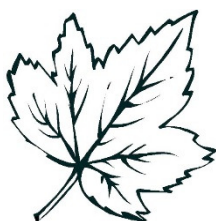
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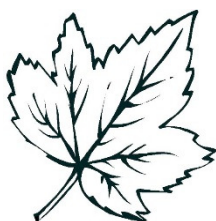
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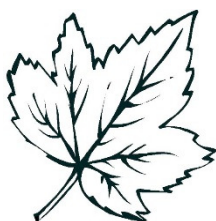
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WINE SUGGESTION MORRISONS 17YRS BARREL AGED TAWNY | FONDANT

LIQUID DESSERT

LIQUEUR AFFOGATO- FRESH ESPRESSO, ICE CREAM & HONEYCOMB WITH YOUR CHOICE OF:

15.0

- KAHLUA
- FRANGELICO
- TIA MARIA
- LICOR 43 VANILLA
- BAILEYS

CHEESE

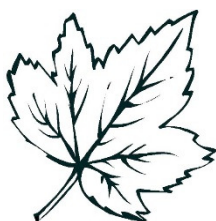
A SELECTION OF OUR FAVOURITE

SERVED WITH FIG PATE, QUINCE PASTE, ROASTED WALNUTS, FRESH FRUIT, DATE & RYE TOAST, CRACKERS**

ONE CHEESE	16.0
THREE CHEESES	40.0
VEGAN CHEESE PLATE	25.0

WINE SUGGESTION | FROZEN MUSCAT

* | GLUTEN FREE VG | VEGAN V | VEGETARIAN ** | CAN BE GLUTEN FREE UPON REQUEST
ALL DIETARY REQUIREMENTS CAN BE CATERED FOR UPON REQUEST



HEAD CHEF | TROY JARRETT

FEED ME | 55.0PP

BREAD | 4 SAVOURY TASTES

ADD DESSERT | 67.0PP

A GREAT WAY TO EXPERIENCE OUR MENU, MUST BE FOR ENTIRE TABLE

PLEASE INFORM STAFF OF TIME CONSTRAINTS & ANY ALLERGIES

ZUCCHINI BREAD, TOMATO CHUTNEY, SALTED BUTTER, NUTS & SEEDS	16.0
PANINI WITH TRIO OF DIPS –SPICED PUMPKIN & FETA BEETROOT & SALTED CASHEW CARAMELISED ONION ^(v)	18.0
GRILLED SCALLOP & DUCK HAM, PUMPKIN & COCONUT CREAM*	23.0
SMOKED SWEET POTATO, CARROT & CUMIN GRAVY, ROTI & HERBS** ^(vg)	21.0
POTATO GEMS, BRIE CHEESE, ONION JAM, MUSTARD AIOLI* ^(v)	20.0
PORK BELLY, LEEK PUREE, PANDAN CARAMEL, SALTED SUNFLOWER & SESAME BRITTLE*	23.0
SALMON COLLAR CRISPY FRIED, PICKLED FENNEL, HERB, RICOTTA, BAGEL	30.0
VENISON LOIN, SMOKED CARROT, MIXED MUSHROOM, CURRANTS & PINE NUT, RED WINE JUS*	33.0
LOCAL LAMB, AUTUMN VEGETABLES, BITTER SWEET CHOCOLATE, CUCUMBER & MINT RELISH*	38.0
DUCK BREAST & THIGH, SUNDRIED FIGS, BROAD BEANS & BLUE CHEESE, CRANBERRY PUREE, POMEGRANATE, DUCK SAUCE	39.0
COHUNA WAGYU, TRUFFLED WHITE BEAN PUREE, BRIE CROQUETTE, BACON JAM, OXTAIL JUS*	45.0
MARKET FRESH SEAFOOD, VEGETABLE FRITTER, TOMATO BUTTER, EGGPLANT PICKLE, HOUSE MADE PANEER*	POA

WINE SUGGESTION 2017 CABERNET SAUVIGNON | LOCAL LAMB

BREWERS SUGGESTION 1710 BREW CO. MURRAY BROWN | DUCK

“WE WANT IT ALL” FOR 2 | 90.0

PORK BELLY, LEEK PUREE, PANDAN CARAMEL, SALTED SUNFLOWER & SESAME BRITTLE* | SALMON COLLAR CRISPY FRIED, PICKLED FENNEL, HERB, RICOTTA, BAGEL | LOCAL LAMB, AUTUMN VEGETABLES, BITTER SWEET CHOCOLATE, CUCUMBER & MINT RELISH*

A LITTLE MORE...

CHIPS, CHIPOTLE MAYO ^(v)	10.0
BROCCOLI, GARLIC & CHILLI JAM, BATTER SCRAPS ^(vg)	15.0
POTATO, VEGETABLE GRAVY ^(v)	15.0
VEGETABLE FRITTER, TOMATO CHUTNEY ^(vg)	15.0

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SWEET PLATES

17.0

RUM BABA, DRUNKEN FRUITS, CHOC HAZELNUT GELATO, VANILLA CUSTARD

POACHED PEAR & MACADAMIA CRUMBLE, EARL GREY & MILK CHOCOLATE PANNACOTTA*

LINDT CHOCOLATE FONDANT, TOASTED MARSHMALLOW, BLOOD ORANGE SORBET, CINNAMON POPCORN

(ALLOW 15MIN COOKING TIME FOR FONDANT)

WINE SUGGESTION MORRISONS 17YRS BARREL AGED TAWNY | FONDANT

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CHEESE

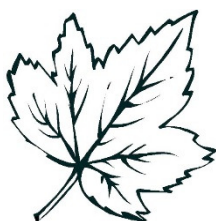
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FEED ME | 55.0PP

BREAD | 4 SAVOURY TASTES

ADD DESSERT | 67.0PP

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POTATO GEMS, BRIE CHEESE, ONION JAM, MUSTARD AIOLI* ^(v)	20.0
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17.0

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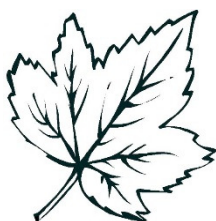
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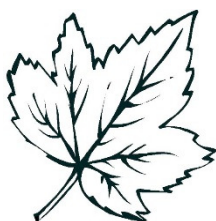
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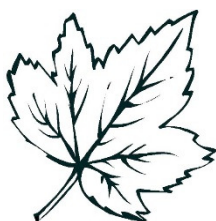
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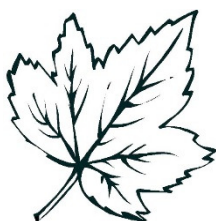
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17.0

RUM BABA, DRUNKEN FRUITS, CHOC HAZELNUT GELATO, VANILLA CUSTARD

POACHED PEAR & MACADAMIA CRUMBLE, EARL GREY & MILK CHOCOLATE PANNACOTTA*

LINDT CHOCOLATE FONDANT, TOASTED MARSHMALLOW, BLOOD ORANGE SORBET, CINNAMON POPCORN

(ALLOW 15MIN COOKING TIME FOR FONDANT)

WINE SUGGESTION MORRISONS 17YRS BARREL AGED TAWNY | FONDANT

LIQUID DESSERT

LIQUEUR AFFOGATO- FRESH ESPRESSO, ICE CREAM & HONEYCOMB WITH YOUR CHOICE OF:

15.0

- KAHLUA
- FRANGELICO
- TIA MARIA
- LICOR 43 VANILLA
- BAILEYS

CHEESE

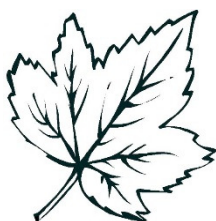
A SELECTION OF OUR FAVOURITE

SERVED WITH FIG PATE, QUINCE PASTE, ROASTED WALNUTS, FRESH FRUIT, DATE & RYE TOAST, CRACKERS**

ONE CHEESE	16.0
THREE CHEESES	40.0
VEGAN CHEESE PLATE	25.0

WINE SUGGESTION | FROZEN MUSCAT

* | GLUTEN FREE VG | VEGAN V | VEGETARIAN ** | CAN BE GLUTEN FREE UPON REQUEST
ALL DIETARY REQUIREMENTS CAN BE CATERED FOR UPON REQUEST



HEAD CHEF | TROY JARRETT

FEED ME | 55.0PP

BREAD | 4 SAVOURY TASTES

ADD DESSERT | 67.0PP

A GREAT WAY TO EXPERIENCE OUR MENU, MUST BE FOR ENTIRE TABLE

PLEASE INFORM STAFF OF TIME CONSTRAINTS & ANY ALLERGIES

ZUCCHINI BREAD, TOMATO CHUTNEY, SALTED BUTTER, NUTS & SEEDS	16.0
PANINI WITH TRIO OF DIPS –SPICED PUMPKIN & FETA BEETROOT & SALTED CASHEW CARAMELISED ONION ^(v)	18.0
GRILLED SCALLOP & DUCK HAM, PUMPKIN & COCONUT CREAM*	23.0
SMOKED SWEET POTATO, CARROT & CUMIN GRAVY, ROTI & HERBS** ^(vg)	21.0
POTATO GEMS, BRIE CHEESE, ONION JAM, MUSTARD AIOLI* ^(v)	20.0
PORK BELLY, LEEK PUREE, PANDAN CARAMEL, SALTED SUNFLOWER & SESAME BRITTLE*	23.0
SALMON COLLAR CRISPY FRIED, PICKLED FENNEL, HERB, RICOTTA, BAGEL	30.0
VENISON LOIN, SMOKED CARROT, MIXED MUSHROOM, CURRANTS & PINE NUT, RED WINE JUS*	33.0
LOCAL LAMB, AUTUMN VEGETABLES, BITTER SWEET CHOCOLATE, CUCUMBER & MINT RELISH*	38.0
DUCK BREAST & THIGH, SUNDRIED FIGS, BROAD BEANS & BLUE CHEESE, CRANBERRY PUREE, POMEGRANATE, DUCK SAUCE	39.0
COHUNA WAGYU, TRUFFLED WHITE BEAN PUREE, BRIE CROQUETTE, BACON JAM, OXTAIL JUS*	45.0
MARKET FRESH SEAFOOD, VEGETABLE FRITTER, TOMATO BUTTER, EGGPLANT PICKLE, HOUSE MADE PANEER*	POA

WINE SUGGESTION 2017 CABERNET SAUVIGNON | LOCAL LAMB

BREWERS SUGGESTION 1710 BREW CO. MURRAY BROWN | DUCK

“WE WANT IT ALL” FOR 2 | 90.0

PORK BELLY, LEEK PUREE, PANDAN CARAMEL, SALTED SUNFLOWER & SESAME BRITTLE* | SALMON COLLAR CRISPY FRIED, PICKLED FENNEL, HERB, RICOTTA, BAGEL | LOCAL LAMB, AUTUMN VEGETABLES, BITTER SWEET CHOCOLATE, CUCUMBER & MINT RELISH*

A LITTLE MORE...

CHIPS, CHIPOTLE MAYO ^(v)	10.0
BROCCOLI, GARLIC & CHILLI JAM, BATTER SCRAPS ^(vg)	15.0
POTATO, VEGETABLE GRAVY ^(v)	15.0
VEGETABLE FRITTER, TOMATO CHUTNEY ^(vg)	15.0

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SWEET PLATES

17.0

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