

<b>Our Bread</b>	
zucchini bread, cashew cheese, spiced seeds & nuts(v)	12.0
panini with dips- beetroot, sage & taleggio, charred eggplant, smoked sweet potato & hazelnut(v)	16.5
<b>Entrée</b>	18.0
chicken & date terrine, quince, pickled onions, fried leeks, sourdough**	
coconut crepe, sweet & sour squid, green mango, herbs*	
bbq king prawns, steamed buns, pigs skin, cucumber, all the herbs	
corn & sweet potato fritters, ginger, tomato & tamarind jam (v)*	
spiced potato cream soup, pickled eggplant, mustard & parmesan, herb roll**	
<b>Mains</b>	38.0
chicken breast, garlic spuds, autumn greens, burnt pumpkin, fig jam*	
lamb shank, soft potato & fetta, greens, tomato gravy, mint relish*	
wagyu rump cap, lentil puree, speck & mushrooms, red wine jus*	
confit duck thigh, potato, fried cauliflower, beetroot, candied walnuts & blue cheese*	
bbq salmon, trofie pasta, eggplant, garden peas, candied citrus, red pepper butter	
<b>Desserts</b>	17.0
local figs, pepper meringue, honey & thyme custard, passionfruit jelly*	
lindt chocolate pudding, caramelised banana, peanut brittle, baileys cream, batter scraps	
roasted peaches, coconut sorbet, chilli almonds, butter puff pastry	
brie cheese, local fig, quince, roasted nuts, fresh fruit, fennel & raisin toast**	

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