



HEAD CHEF | TROY JARRETT

**FEED ME | 60.0PP**

**BREAD | 4 SAVOURY TASTES**

**ADD DESSERT | 70.0PP**

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

*PLEASE INFORM STAFF OF TIME CONSTRAINTS & ANY ALLERGIES*

**HOUSE MADE LOAVES**

TOASTED CORN BREAD, GRILLED BELLY BACON & MAPLE BUTTER	17.0
PANINI – MUSHROOM PATE <sup>(VG)</sup>   WHIPPED PUMPKIN & CHICKPEA <sup>(VG)</sup>   CREAMED HONEY, NUTS & SEEDS <sup>(V)</sup>	18.0

**SMALL PLATES**

SMOKED CHERRY TOMATOES, BUFFALO YOGHURT, FLAT BREAD, CANDIED CITRUS, CUMIN & THYME <sup>(V)</sup>	19.0
BBQ SCALLOPS, PORK SCRATCHINGS, DEVIL SAUCE, SMOKED APPLE RELISH*	23.0
SWEET CORN & CAULIFLOWER FRITTER, BASIL & MINT MAYO, HEMP CARAMEL <sup>(V)*</sup>	21.0
FRIED SQUID, CHORIZO PUREE, PICKLED PAW PAW, COCONUT & PEANUT SAMBAL, STEAMED BUN	22.0

**MEDIUM PLATES**

MURRAY VALLEY PORK BELLY, PARSNIP, PANDAN CARAMEL, SALTED SUNFLOWER, SESAME & CHILLI PRALINE, APPLE CRISPS*	30.0
ROASTED PUMPKIN, KASHMIRI GRAVY, CURRANT, CASHEW RICE SALAD <sup>(V)*</sup>	27.0
TANDOORI LAMB, SWEET POTATO, HOUSE MADE CHEESE, CRANBERRY PUREE, HERBS, PANCAKES*	30.0

**BIG PLATES**

COHUNA WAGYU, FRIED POLENTA, KIPFLER POTATO, ZUCCHINI, FRIED ONION, TALLEGIO & RED WINE JUS*	44.0
FREE RANGE CHICKEN, CAULIFLOWER, GREEN BEAN, HALOUMI & ALMOND SALAD, CREAMED FETA & CITRUS*	36.0
BBQ OCEAN TROUT, PUMPKIN & CHICKPEA, PICKLED CAULIFLOWER, DUCK PATE, TAPIOCA CRISPS, TARRAGON EMULSION*	36.0
DUCK CONFIT, BEETROOT, CHERRY & ORANGE TART, FRIED KALE, WHIPPED HAZELNUTS, CHERRY JUS	39.0

**“WE WANT IT ALL” FOR 2 | 90.0**

- BBQ OCEAN TROUT, PUMPKIN & CHICKPEA, PICKLED CAULIFLOWER, DUCK PATE, TAPIOCA CRISPS, TARRAGON EMULSION\*
- MURRAY VALLEY PORK BELLY, PARSNIP, PANDAN CARAMEL, SALTED SUNFLOWER, SESAME & CHILLI PRALINE, APPLE CRISPS\*
- DUCK CONFIT, BEETROOT, CHERRY & ORANGE TART, FRIED KALE, WHIPPED HAZELNUTS, CHERRY JUS

**BREWERS SUGGESTION** 1710 BREW CO. AMERICAN PALE ALE | PORK BELLY

**WINE SUGGESTION** MORRISONS 2017 SHIRAZ | WAGYU

**ON THE SIDE...**

CHIPS, BEER SALT, AIOLI*	10.0
HARISSA CARROTS, SMASHED PUMPKIN & FETA, NUTS, SEEDS & HONEY <sup>(VG)*</sup>	15.0
BROCCOLI, BACON, RAISIN & ALMOND SALAD, BASIL & MINT MAYO <sup>(V)*</sup>	15.0

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

**SWEET PLATES** 17.0

BAKED WHITE CHOCOLATE & WATTLE SEED CHEESECAKE, SUMMER FRUITS, CHOCOLATE SOIL\*  
PEANUT BUTTER & SOY PARFAIT, TORCHED BANANA, GRANOLA, WHIPPED HONEY, HONEY COMB\*  
VANILLA RISOTTO, GRILLED MANGO, COCONUT & CASHEW PRALINE, CINNAMON & NUTMEG GELATO\*

**WINE SUGGESTION** MORRISONS 17YRS BARREL AGED TAWNY | BAKED CHEESECAKE

**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

**WINE SUGGESTION** | FROZEN MUSCAT

\* | GLUTEN FREE    VG/ VEGAN    V | VEGETARIAN  
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