

DINING MENU

ENTRÉE

Chicken liver pâté,
seasonal fruit jelly,
golden raisin & lemon
thyme chutney,
toasted brioche
(GF on request)

23

Heritage beetroot salad,
goats' cheese, citrus,
manuka honey hazelnut crumble
(GF, VGN & NF on request)

21

Treacle Cured salmon,
mustard mayo, pumpkin seed
granola, seasonal pickles
(GF, DF)

25

Oak smoked ham hock &
roast garlic terrine, grain mustard,
granny smith apple, sourdough wafer
(V)

22

MAIN

Roast fillet of Humpty Doo
barramundi, zucchini puree,
sourdough, onion & herb crumb
(DF)

36

Wild mushroom & red wine ragu
rigatoni, grana Padano, roquette
(V, VGN on request)

32

24hr braised Riverina lamb
shoulder, rosemary polenta,
sundried tomatoes, gremolata
(GF)

37

Five Acre fields poached chicken,
roasted garlic & leek mash,
parsnip, sauté fine beans,
seeded granola, chicken jus gras

34

Glazed Berkshire pork neck,
apple & white onion puree,
salsa Verde, crispy pork skin,
chervil (DF, GF)

36

Menu by

Carl Patrick Thomas

SHARED SIDES

Choose one per table

Crispy rosemary potato,
lemon aioli
(GF)

15

Harissa charred cauliflower
steak, coriander, toum,
preserved lemon
(V)

15

Grilled lemon & garlic
roasted broccolini, pickled shallots,
toasted almonds
(N, GF)

15

Roasted Brussel sprouts,
truffle honey dressing,
garlic aioli, crispy bacon
(GF, N, DF)

15

KIDS MENU

2 COURSE \$25

Served with a choice of
juice or soft drink

DESSERT

Classic carrot cake,
vanilla cream cheese mousse,
gingered walnuts
(N, GF)

18

White chocolate, basil &
strawberry cheesecake,
crisp meringue, nasturtiums

18

BBQ pineapple,
chilli miso caramel,
black sesame,
coconut sorbet
(VGN)

18

70% Valrhona Guanaja
chocolate tart,
blood orange sorbet

18

Regional Australian
artisan cheeses,
condiments & crackers
(V, N)

28

KIDS MENU

Choice of main

Crispy lemon chicken **or**
Roasted barramundi fillet,
roasted vegetables **or**
Kids pasta bolognaise.

Dessert

Vanilla ice cream,
chocolate sauce