

# The Dinner Menu

## To Start

House made bread & butter \$6.00

Pumpkin & goat's cheese bruschetta \$8.00 GFO

## Entrée

Winter beef broth with Asian dumplings \$14.00 DF

Twice cooked pork belly, celeriac & apples \$15.00 GF, DF

Cauliflower & barramundi ravioli, cauliflower salad \$15.00

Cured Salmon, lemon & chilli dressing, seaweed & crispy rice \$16.00 GF, DF

Honeyed goat's cheese with an onion, barley & chestnut salad \$14.00 v

## Mains

Chinese poached spatchcock, daikon, noodles & greens \$27.00 GF, DF

Roast lamb rack, fondant potato, carrots \$38.00 GFO

Roast beef sirloin, root vegetables, grains, jus \$28.00

Mixed Grill - Pork belly, local sausage, lamb cutlet, 100g rump steak, thick cut chips & fried egg \$35.00 GFO

Pan fried saddle tail snapper, mussel, clam & grape veloute with fennel \$30.00 GF

Chestnut & king brown mushroom risotto \$24.00 V, GF, DFO

## Sides

Shoestring fries \$6.50

Creamy cauliflower cheese \$8.50

Seasonal steamed vegetables \$8.00

Stir fried greens with chilli & soy sauce \$8.50

Mixed leaf salad, house dressing \$7.00

# Dessert

Grilled pineapple, black olive & lemon sorbet \$15.00

Honeycomb cheese cake \$15.00

Sticky toffee pudding, caramel spring roll, walnuts & coffee granite  
\$15.00

Dark chocolate lamington, coconut mousse & passionfruit \$15.00

Selection of cheeses with accompaniments \$18.00