



Grilled ciabatta 5.00
With olive oil and balsamic vinegar (4 slices)

Grilled ciabatta 8.00
With roasted red pepper, goat's cheese and cashew dip (4 slices)

Garlic and parmesan bread (4 slices) 6.00

Tasting plate

For 2 people 34.00

Extra serve 17.00

- Chicken bastilla
 - Harissa scallop on roasted carrot hummus
 - Lamb kofta tajine with preserved lemon
 - Chermoula prawn on olive couscous
 - Moroccan mint tea
- (Suggested wine: Chain of Fire rose)

Entree size Main size

Today's soup 9.00

Onion, gruyere and thyme tart 14.00
With pear, radicchio and rocket salad
(Suggested wine: Matua Valley Sauvignon Blanc)

Crumbed sardines 15.00
With white bean puree, dolmades, roast tomato and lemon oil
(Suggested wine: Cookoothama Chardonnay)

Roast quail 19.00
Stuffed with cranberry and pistachio on a minted pea sformato with pomegranate dressing
(Suggested wine: Matua Valley Merlot)

Fried dukkah tiger prawns 19.00 29.00
With roast pumpkin, feta and green chilli risotto
(Suggested wine: Cookoothama Riesling)

Rigatoni pasta 15.00 25.00
With ricotta, mushroom, asparagus, pine nuts and truffle sauce
(Suggested wine: Schild Estate Chardonnay)

Chicken saltimbocca 18.00 29.00
Pan fried chicken breast with prosciutto and sage served on grilled herb polenta and broccoli with lemon butter sauce
(Suggested wine: Wild Oats Pinot Grigio)



	<i>Entree size</i>	<i>Main size</i>
<p><i>Cioppino</i> A seafood stew with prawns, mussels, scallops, fish, crab and calamari in a rich tomato and saffron broth with garlic crouton (Suggested wine: Cookoothama Chardonnay)</p>	21.00	36.00
<p><i>Lamb back-strap</i> With walnut pesto crust, baked ricotta and sautéed zucchini ribbons and cherry tomato, served with jus (Suggested wine: Schild Estate GMS)</p>	20.00	33.00
<p><i>Whole rainbow trout</i> With orange stuffing, a hazelnut and dill sauce, fennel potato gratin and snow peas (Suggested wine: Schild Estate Chardonnay)</p>		29.00
<p><i>Roast duck breast</i> On kumara and bacon rösti, sautéed baby spinach with an orange jus glaze (Suggested wine: Chain of Fire Shiraz Cabernet Merlot)</p>		31.00
<p><i>Wild boar and lentil hot pot</i> With apple, roast carrot, parsnip, pancetta and onion with sage bread dumplings (Suggested wine: Cookoothama Shiraz)</p>		33.00
<p><i>Braised veal shanks</i> With tomato, red wine, olives and ginger with sweet peas on celeriac mash (Suggested wine: Oakvale Sangiovese)</p>		30.00
<p><i>Fillet of beef</i> With Yorkshire pudding, caramelized fennel and green beans on colcannon and rich ale jus (Suggested wine: Lindemans Reserve Cabernet sauvignon)</p>		32.00
 <i>Side orders</i>		
Wild rocket, pear and parmesan salad		6.00
Broccoli with lemon and almonds		6.00
Carrots with Berber spices, honey and pine nuts		8.00
Spinach and garlic mushrooms		8.00
Creamy truffle mashed potatoes		7.00



Dessert

All 13.00

Affogato

Espresso coffee, Frangelico, vanilla bean ice cream and biscotti

Chocolate, almond and ginger torte

With poached pear and sweetened mascarpone

Baked rhubarb and sweet ricotta tartlet

With rhubarb syrup

Croissant, Cointreau and apricot "bread and butter pudding"

With crème anglaise

Sticky sponge pudding

With butterscotch sauce and vanilla bean ice cream

Baked apple in puff pastry

With cinnamon and hazelnut with brandy custard

Cheese selection

Top paddock washed rind - 70g 15.00

Milawa blue - 70g 15.00

Brillat Savarin - French triple cream brie - 60g 18.00

- Two cheeses - 50g each 20.00

- Three cheeses - 50g each 25.00

All cheeses are served with lavosh wafers, fresh apple slices and fresh dates

	<i>Bottle</i>	<i>Glass</i>
<i>Dessert wines</i>	<i>375ml</i>	<i>90ml</i>
Cookoothama Botrytis Sémillon 06, Darlington Point (NSW)	39.00	9.50

	<i>Glass</i>
<i>Port</i>	<i>60ml</i>
Penfolds club	3.00
Galway pipe	6.00
Penfolds grandfather	12.00

	<i>Glass</i>
<i>Cognac</i>	<i>30ml</i>
Remy martin VSOP	10.00
Hennessy XO	25.00