



EVENING MENU

◆ ENTREE ◆

House-baked mini grain sourdough loaf w a selection of dips \$17.00

Duck liver pâté w ploughman's chutney, crisp crostini \$18.50

Roasted spring carrots w fennel & crisp iceberg, harissa aioli, capers & pomegranate \$23.50

Panzanella salad of heritage tomatoes w asparagus, feta, pickled onions & oregano dressing \$23.00

Seared garlic prawns w Thai coconut purée, cabbage slaw & lime, mint & coriander dressing, coconut crisps \$25.00

Salmon gravlax cured in orchard fruits & beetroot, watercress, cucumber & citrus aioli \$24.00

Fallow deer tartare w chimichurri, pancetta crumble & chicory endive \$25.00

◆ MAINS ◆

Reserve beef rib-eye w hasselback potatoes, roasted beets, spring greens, beef cheek & mushroom popcorn, madeira jus \$42.00

Confit pork belly w hock & sage polenta fondant, fennel, apple & watercress salad, cider jus \$37.00

Crispy skin salmon w salad of quinoa, beans, tomato & olives, smoked salmon mousse, lemon vinaigrette \$38.00

Porcini mushroom risotto w black truffle oil & parmesan, walnut & kale pesto \$37.00

Seared venison fillet w roasted cauliflower purée, celeriac remoulade & mustard roasted carrots \$42.00

Lamb rump rubbed w mint & rosemary, potato fondant, roasted shallots, & chargrilled zucchini, madeira jus \$39.00

Cauliflower steak on a bed of romesco w chimichurri, crisp chickpeas & chipotle tomato salsa \$31.00

Please advise if you have any dietary requirements



◆ SIDES ◆

Shoestring fries w garlic aioli \$9.50

Iceberg Caesar salad w parmesan, croutons & egg \$10.00

Steamed potatoes w lemon & herb butter \$10.00

Chargrilled asparagus w lemon vinaigrette \$10.00

◆ DESSERTS ◆

Lemon posset w orange sherbet popcorn, shortbread & peppermint granita \$16.00

Chocolate & cherry crème brûlée, chocolate & walnut biscotti \$16.00

Coconut, almond & blueberry cake w macerated berries & vanilla ice cream \$16.00

Whitestone cheese selection w pinot figs, honeycomb & fruit crostini \$26.00