



EVENING MENU

◆ ENTREE ◆

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

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

Panzanella salad of Heritage tomatoes w asparagus, feta, pickled onions & white balsamic dressing \$23.00

Seared garlic prawns w Thai coconut purée, cabbage slaw & lime, mint & coriander dressing, coconut crisps \$24.00

24hrs beef short rib schnitzel w apple & cabbage remoulade, charred corn & tomato salsa \$25.00

◆ MAINS ◆

Reserve beef rib eye w truffle mash, charred onion, broccolini & confit carrot fondant, madeira jus \$42.00

Slow cooked pork belly w potato & chive dumplings, asian greens & miso caramel jus \$37.00

Crispy skin salmon on bed of kina risotto w roasted capsicum cream & chorizo tomato salsa \$38.00

Risotto alla putanesca w walnut & spinach pesto, crisp capers, pecorino cheese \$37.00

Venison striploin w roasted beetroot & yams, red onion jam w cabbage, pancetta crisp, madeira jus \$39.00

Silver Fern lamb presented three ways w beetroot & peas \$39.00

◆ SIDES ◆

New season asparagus w lemon vinaigrette \$10.00

Shoestring fries w garlic aioli \$9.50

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

Roasted duck fat potatoes \$10.00

Please advise if you have any dietary requirements



◆ DESSERTS ◆

Chocolate mousse w hazelnut praline, orange curd, chocolate hazelnut truffle \$16.00

Apple & blueberry crumble w spiced sponge, & Black Doris plum ice cream \$16.00

Rhubarb & almond olive oil cake, poached rhubarb & vanilla crème fraiche \$16.00

Whitestone cheese selection w pinot figs, honeycomb & fruit crostini \$25.00