



EVENING MENU

◆ ENTREE ◆

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

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

House-baked bread w garlic butter \$15.00

Quinoa salad, beets, goat cheese & beans, w figs and pomegranate vinaigrette \$22.00

Crispy pork belly & seared scallop w romesco, pickled fennel & apple \$25.00

Beef fillet tataki w soy, ginger & lime, crisp sesame crackers \$24.50

Crisp leaves salad of squid & chorizo, orange segments, radish & lemon vinaigrette \$23.00

◆ MAINS ◆

Thyme & caper crusted lamb rump w Lebanese couscous, peas,
lemon crème fraîche \$38.00

48hr braised beef short rib w truffle mash, confit carrot, crispy shallots,
beets & madeira jus \$41.00

Market fish w mixed rice & grains, dates, almonds, green beans & citrus cream \$37.00

Mushroom risotto, confit chicken thigh, rocket, green olives & lemon pesto \$26.00

Seared duck breast w glazed potatoes, piccalilli onions &
granny smith apple \$40.00

Spiced lentil & pumpkin fritters on a bed of escalivada, cashews & roquette \$35.00

◆ SIDES ◆

Crisp leaves salad, balsamic roasted beets, orange, chevre & pumpkin seeds \$10.00

Shoestring fries w garlic aioli \$9.50

Green beans, garlic butter & parmesan \$10.00

Please advise if you have any dietary requirements.



◆ **DESSERTS** ◆

Poached pear in raspberry, short bread pastry & honey mascarpone \$16.00

Baked lemon tart, blueberry coulis, Swiss meringue &
pistachio langue de chat \$16.00

Rich chocolate mousse w salted caramel, hazelnut praline, orange &
vanilla ice cream \$16.00

Whitestone cheese selection w pinot figs, honeycomb, fruit crostini \$23.00

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