



◆ 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

Braised oxtail soup w cannellini beans, tomato & saffron, crusty ciabatta \$23.00

Smoked eggplant & chickpea ravioli w tomato and sage sauce, parmesan, watercress \$24.00

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

◆ MAINS ◆

Chargrilled striploin & braised beef short rib, butternut risotto
w caramelised marrow yams & sprouts \$43.00

Pan seared salmon w fish mousse tortellini, smoked bouillabaisse broth,
& crisp sesame prawn \$39.00

Lamb shoulder & parmesan potato dumplings w chorizo, beans & tomato ragù,
crisp capers \$39.00

Roasted Jerusalem artichoke risotto w truffle, wild mushrooms & spinach salsa verde \$37.00

Soy crisp pork belly w potato & pork miso gratin, confit radish,
bok choy & pork emulsion \$38.00

Braised hare leg, bacon lardons w pappardelle & creamy garlic sauce,
walnut & watercress pesto \$34.00

◆ SIDES ◆

Roasted seasonal vegetables w maple orange & balsamic glaze \$10.00

Shoestring fries w garlic aioli \$9.50

Salad of apple & roasted sweet potato w spicy pecans & feta, mustard vinaigrette \$10.00

Please advise if you have any dietary requirements.



◆ DESSERTS ◆

Raspberry & apple tarte Tatin, crème anglaise & salted toffee brittle \$16.00

Chocolate & almond mille-feuille w duo of chocolate mousse & strawberry compote \$16.00

Apricot frangipani pie w meringue, cherry gel & vanilla ice cream \$16.00

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

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