

APERITIF

Mimosa	15
Peach Bellini	15
Jug of homemade lemonade	12
Jug of Pimm's No 1 Cup with fresh fruit	30
Avoca homemade brown bread	6

MENU

Antipasti Platter Warm olives, Lonza Prosciutto, duck liver parfait, flamed marinated salmon, baby vegetables, crisp bread and Avoca bread **30**

Vegetarian Tasting Platter Warm olives, twice baked spinach soufflé, saganaki, fried porcini tortellini, hummus, baby vegetables, air dried vegetable chips, crisp bread and Avoca bread **30**

Roasted Vegetable Salad Warm roasted beetroot and parsnip, crispy sweet potato, baby peppers, caramelized red onion, kale, rocket, labne and roasted tahini dressing **24** *Add chicken / slow cooked salmon/lamb* **30**

Chopped Salad Broccolini, cherry tomato, speck, quinoa, raw kohlrabi, sugar snaps, charred corn, soft boiled egg, pine nuts, croutons and baby cos and a basil dressing **24** *Add chicken/ slow cooked salmon/lamb* **30**

Duck Crepes Roasted whole duck crepes filled with vegetable coleslaw and flavored with anise, orange and maple **30**

Szechuan Pepper Calamari Salad Shredded courgette with green papaya, Vietnamese mint, Avocado, fresh lime and cherry tomato with mild chilli & cucumber dressing **30**

Mediterranean Tart Roasted Mediterranean vegetables, Meredith feta, house-made short crust pastry and bean salad **24**

Market Fish Served with Scampi tails, confit kipfler potato, native sea greens, cucumber salsa and a shellfish bisque **32**

Burnt Orange Fish Pie A selection of fresh fillets in a creamy leek and white wine sauce topped with crispy butter puff pastry and salad greens **30**

Pumpkin Tortelloni House-made pumpkin tortelloni, tomato and thyme fondue, crispy sage, Merco San Simon, hazelnuts and shaved autumn greens **28**

Porchetta Stuffed pork belly with fennel, roast pumpkin puree and house-made cider braised sauerkraut **30**

Corn-fed Chicken Burrawong Gaian corn-fed chicken breast, chorizo cassoulet, broccolini and corn puree **30**

Wagyu Beef Burger 9+ score beef with house coleslaw, gruyere, beetroot and tomato relish and cornichons on a brioche cross bun

Steak Frites Grass fed sirloin, Café de Paris butter, crispy speck and frites **34**

SIDES TO SHARE

Cauliflower Gratin Gratinated cauliflower, silverbeet and gruyere **10**

Autumn Bean Shaved green and white beans, finely shaved cabbage, pecorino, pinenuts and raspberry vinaigrette **10**

French cut chips with rosemary salt **10**

Please note a 10% surcharge applies on weekends and public holidays.

Please note that we do not split bills.

KIDS

Kids Special served with a Smartie cookie and a choice of orange juice, apple juice, chocolate milk or strawberry milk **16**

Beer battered flathead fillets

Pasta with napolitana sauce

Mini cheese burger with chips

AFTER

Apple and mulberry crumble with vanilla bean ice cream **15**

Merry's Honey Cake Bush honey cake with lemon myrtle and caramelized white chocolate mousse, burnt lemon curd and a blood orange sorbet **15**

Flourless chocolate cake with hazelnut dacquoise chards, warm rhubarb, raspberry compote and chocolate sorbet **15**

Cacao dusted crepes filled with strawberries, honeycomb and pastry cream served with pistachio crumb three ways **15**

CHEESE

1 cheese **12** 2 cheeses **22** 3 cheeses **26** 4 cheeses **32**

D'Argental Brebis Rouse, Lyon FRANCE

Bleu De Basque, Midi Pyrenees FRANCE

L'Artisan Organic Cow's Milk Ash Mold Semi Hard, SA

Woodside Goats Brie, Adelaide Hills SA

SWEET TREATS

Chocolate Brownie, Salty Peanut Caramel Slice **7**

Macadamia frangipane tart **10**

Kids: Banana sundae **6**

Pistachio and meringue cake **8**

Today's friand **8**

Smartie or chocolate chip cookie **5**

DRINKS

Espresso **3.6**

Macchiato **3.6**

Cappuccino **4.3**

Flat White **4.3**

Long Black **4.3**

Latte **4.3**

Mocha **4.5**

Extra shot/large/soy milk/decaf

Add **50c**

Hot Chocolate **4.5**

Chai Latte **4.5**

English Breakfast Tea **5**

Earl Grey Tea **5**

Irish Breakfast Tea **5**

Russian Caravan Tea **5.5**

Orange Pekoe Tea **5.5**

Gunpowder Green Tea **5.5**

Peppermint Tea **5.5**

Chamomile Tea **5.5**

Lemongrass Tea **5.5**

Organic Berry Tea **5.5**

Chai Tea **5.8**

Still or sparkling water

500ml/750ml **6/9**

Elderflower presse **6**

Coca cola or diet **6**

Lemon lime and bitters **6**

Freshly squeezed orange juice **8**

Iced coffee/chocolate **6**

Cranberry juice **6**

Kids Chocolate or Strawberry milk **4**

Babycino **2**

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