

## **APERITIF**

Mimosa/Peach Bellini/Bloody Mary	<b>15</b>
Aperol Spritz	<b>15</b>
Jug of homemade lemonade	<b>12</b>
Jug of Pimm's No 1 Cup with fresh fruit	<b>30</b>
Mixed Breads	<b>6</b>

## **MAINS**

<i>Antipasti Platter</i> - Wagyu bresaola, mortadella, mild sopressa, olives, dips & house pickles and mixed breads	<b>30</b>
<i>Vegetarian Tasting Platter</i> - Vegetable frittata, edamame bruschetta with preserved lemon and mint, arancini, olives, dips, house pickles & mixed breads (V)	<b>30</b>
<i>Toasted Fregola with Kinkawooka mussels</i> - Cooked with pastis, cherry tomato and chilli	<b>26</b>
<i>Superfood Salad</i> -Broccolini, cauliflower, blueberries, pepita, avocado, quinoa, edamame, almonds & walnuts with a pomegranate dressing (V) (GF)	<b>26</b>
<i>Rare Beef Salad</i> - Vermicelli noodles, radicchio, fragrant herbs and sweet lime chilli dressing (GF)	<b>28</b>
<i>Green Goddess Salad</i> - Poached chicken, avocado, bacon, sweetcorn, cherry tomato & basil (GF)	<b>28</b>
<i>Tasmanian Salmon Cake</i> - Served with a salad of micro shiso, granny smith apple and a yuzu kosho mayonnaise (GF)	<b>28</b>
<i>Pan-Fried Barramundi</i> - Dukkah spiced cauliflower couscous, currants, broccolini and sweet pickled cherry tomato (GF)	<b>32</b>
<i>Braised Leek &amp; Asparagus Tart</i> - Served with charred courgette, baby beets and dressed salad (V)	<b>26</b>
<i>Linguini Giardiniera with Calamari</i> - Courgette, chilli, garlic, lemon pangrattato and fresh herbs	<b>30</b>
<i>Burnt Orange Fish Pie</i> - A selection of local fish cooked in a mussel stock with leek & fennel served with a puff pastry top and dressed salad	<b>30</b>
<i>Beef Burger</i> - Toasted brioche bun topped with flat mushroom, caramelized onion, tomato and lettuce, dressed with horseradish mayo & tomato chutney and served with fries	<b>26</b>
<i>Confit Duck Leg</i> - Enoki and king mushroom, Asian greens, charred orange and a spiced sweet orange sauce (GF)	<b>32</b>
<i>Center Cut MS6 Wagyu Rump</i> - Served with porcini and truffle mash, green peas, house-pickled eshallot, brussel sprout and yuzu soy jus (GF)	<b>34</b>

## **SIDES TO SHARE**

<i>Rocket, pear &amp; shaved parmesan salad (GF) (V)</i>	<b>10</b>
<i>Brussel sprout with maple glaze pine nut, walnut and fetta (GF) (V)</i>	<b>10</b>
<i>Porcini and truffle mash (GF) (V)</i>	<b>10</b>
<i>Smashed, crispy kipfler potato with spiced mayonnaise (GF) (V)</i>	<b>10</b>
<i>Shoestring fries with mayonnaise (V)</i>	<b>10</b>

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 ginger bread person and a choice of orange juice, apple juice, chocolate milk or strawberry milk **16**

Battered local fish fillets with chips (GF)

Pasta with napolitana sauce(V)

Mini beef burger with chips

## DESSERT

Apple and rhubarb crumble with vanilla ice cream **15**

Banoffee pie with dulce de leche, caramel pecans and Belgian chocolate ribbons **15**

Berry Eton mess with elderflower cordial **15**

Macadamia frangipane tart with citrus mascarpone and cinnamon ice cream **15**

## THREE CHEESE PLATTER

Woodside Capricorn Goat's Brie **SA**, Will Studd Pont L' Aveque **FRA** & Berry's Creek Tarwin Blue **VIC**

Served with fig & walnut rolada and lavosh **26**

## SWEET TREATS

Chocolate Brownie(GF) **7**

Salty peanut caramel slice **7**

Lemon meringue tart **10**

Banana and coconut frangipane tart **10**

Kids: Banana sundae **12**

## 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**

Orange Pekoe Tea **5.5**

Gunpowder Green Tea **5.5**

Peppermint Tea **5.5**

Chamomile Tea **5.5**

Lemongrass & Ginger Tea **5.5**

Chai Tea **5.8**

Still and sparkling water **3/p**

Bilpin Sparkling Apple Juice **8**

Coca cola or diet **8**

Lemon lime and bitters **8**

Freshly squeezed orange juice **8**

Iced coffee/chocolate **80**

Kids Chocolate or Strawberry milk **4**

Babycino **2**

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