

## *dinner menu*

### *entrée*

<i>heirloom tomato caprese salad with roasted pine nut and balsamic glaze (vg/gf)</i>	<i>\$16</i>
<i>hand-made pumpkin and sage ravioli with burnt butter sauce (v)</i>	<i>\$18</i>
<i>peking duck breast with oriental dressing vermicelli salad</i>	<i>\$18</i>
<i>garlic prawn micro herbs served with turmeric pilaf (gf)</i>	<i>\$19</i>

### *main*

<i>risotto - parmesan, creamy wild mushroom with rocket and truffle oil (v/gf)</i>	<i>\$32</i>
<i>oven roasted chicken supreme, bok choy and shiitake with spicy crab bisque sauce</i>	<i>\$35</i>
<i>braised beef brisket with Asian soba noodle salad and pickled radish (df)</i>	<i>\$35</i>
<i>pan seared salmon with basil mashed potato and chickpea ratatouille (gf)</i>	<i>\$36</i>
<i>herb crusted confit duck leg with wild rice &amp; quinoa pilaf</i>	<i>\$38</i>
<i>red wine braised lamb shank, rustic mash potato and mint peas</i>	<i>\$38</i>
<i>300gm fillet, potato, seasonal vegetables, and kitchen jus (gf)</i>	<i>\$46</i>

### *dessert*

<i>hot apple crumble, warmed anglaise sauce, vanilla bean ice cream (v)</i>	<i>\$15</i>
<i>vanilla bean panna cotta with strawberry water and almond biscotti (v)</i>	<i>\$15</i>
<i>white and dark chocolate charlotte with salted caramel sauce (v)</i>	<i>\$16</i>

### *sides*

<i>mixed garden salad with lemon vinaigrette (vg/gf/df)</i>	<i>\$ 8</i>
<i>beer battered chips with salt flakes &amp; lime aioli (vg)</i>	
<i>steamed season vegetables (vg/gf)</i>	
<i>rustic garlic mashed potato (vg/gf)</i>	

### *kid's menu*

<i>penne bolognese with cheese</i>	<i>\$10</i>
<i>sliders cheeseburger and chips</i>	<i>\$12</i>
<i>ham &amp; cheese pizza</i>	<i>\$12</i>
<i>crumbed chicken and chips with salad</i>	<i>\$14</i>
<i>3 scoops ice cream</i>	<i>\$ 8</i>