



## Entrée

<b>Honey roasted parsnip soup with avocado and crab tian (g)</b>	<b>\$14</b>
<i>Gemtree Chardonnay \$10 glass</i>	
<b>Risotto of sweet peas and oyster mushrooms (g)(v)</b>	<b>\$15/\$28</b>
<i>Jim Barry Watervale Riesling \$10 glass</i>	
<b>Tomato tarte tatin with Woodside goats curd (v)</b>	<b>\$15</b>
<i>Vinden Estate Verdelho \$10 glass</i>	
<b>Hot smoked salmon with baby potato salad and walnut dressing (g)</b>	<b>\$16</b>
<i>Barossa Valley Estate Semillon \$9 glass</i>	
<b>Classic chicken parfait with quince jelly and brioche</b>	<b>\$16</b>
<i>Gemtree Chardonnay - McLaren Vale, SA \$ 10</i>	
<b>Seared scallops on beetroot purée with shitake foam (g)</b>	<b>\$17</b>
<i>3 Tales Sauvignon Blanc \$9 glass</i>	

## Mains

<b>Pan roasted blue eye cod with pumpkin fondant and vine ripe tomato vierge (g)</b>	<b>\$32</b>
<i>Running with Bulls Tampraillo \$10 glass</i>	
<b>Tenderloin of beef, lentil de puy with green beans and Southern Highland chestnut mushrooms (g)</b>	<b>\$38</b>
<i>Barossa Valley Estate Shiraz \$9 glass</i>	
<b>White Rocks veal cutlet saltimbocca with potato and leek gratin (g)</b>	<b>\$38</b>
<i>Rymill The Yearling Cabernet Sauvignon \$9 glass</i>	
<b>Crispy skin barramundi with tempura prawn, crushed potatoes and pepper essence</b>	<b>\$34</b>
<i>Barossa Valley Estate Semillon \$9 glass</i>	
<b>Polenta baked ricotta with asparagus and citrus dressing (v) (g)</b>	<b>\$28</b>
<i>Corte Giara Pinot Grigio \$10 glass</i>	
<b>Pan fried Hunter Valley duck with red cabbage and duck confit mash</b>	<b>\$36</b>
<i>TarraWarra Estate Pinot Noir \$10 glass</i>	

## Sides

all sides \$7

**Creamy potato and leek gratin (v) (g)**

**Rocket, slow roast tomato and parmesan salad (v) (g)**

**Chunky fries with garlic aioli (v)**

**Broccolini with green chilli dressing (v) (g)**

**Steamed seasonal vegetables (v) (g)**

## **Desserts**

<b>Velour chocolate tart with raspberry dust</b>	<b>\$15</b>
<b>Hot white chocolate bread and butter pudding with marmalade ice cream</b>	<b>\$15</b>
<b>Affogato of panettone and amaretto espresso shot</b>	<b>\$15</b>
<b>Cranberry poached pear soup with mascarpone and almond biscotti</b>	<b>\$15</b>
<b>Australian cheese selection, muscatels and quince, lavosh</b>	<b>\$18</b>

## **Desert Wine**

*Vasse Felix Cane Cut Semillon – Margaret River, WA \$9 glass*  
*Nobel One Botrytis Semillon – Riverina, NSW \$60 bottle*