

COFFIN BAY OYSTERS

Either Natural with cocktail sauce, Kilpatrick topped with bacon and Worcestershire Sauce blend
grilled in tomato butter with citrus crumb or topped with Raspberry & French shallot vinaigrette 19/34

ROMA TOMATO PIZZETTA

Fresh sliced Roma tomato, basil pesto, fetta, caramelised shallot & olive on a pita base (v) 16

EARTH BOARD

Pan seared saganaki, pickled beetroot, marinated artichoke, spring vegetable pate,
celeriac remoulade, roast capsicum, warmed Mt. Zero olives and herbed flatbread (v) 28

HUNTER BOARD

Spiced lamb wombok rolls, grilled Sicilian sardines, pork and pear croquettes,
zucchini carpaccio, ginger beef skewers served with spicy harissa and a citrus aioli 36

ENTREE

- Ricotta and semi dried tomato dumplings in a veal and fennel broth with basil oil & lemon balm 16
Grilled sardines stuffed with dill & orange crumbs on hazelnut soda bread with roast capsicum harissa 16
Marjoram infused goats milk pannacotta with shallot jam, sweet pickled beetroot & baked parmesan wafer (v, gf) 16
Stuffed wombok rolls with spiced lamb & dates on teff & pinenut tabouleh with sumac labneh (gf) 18
Rare peppered beef with tart rhubarb, roast cauliflower, Madeira syrup & celeriac puree (gf) 19
Char-grilled spring artichoke with lemon & walnut oil, parsley mayonnaise & mustard grain crumb (v) 16
Saganaki Kefalograviera with zucchini carpaccio, toast, watercress & lemon (v) 17
Harvest salad with fresh & pickled vegetables, crème fraiche, spiced honey drizzle & toasted seeds (gf, v) 17

MAIN

- Grilled zucchini & pea risotto with kale pesto, taleggio & toasted almonds (gf & v) 28
Milk braised pork belly with cauliflower puree, charred radicchio, candied cumquat & sugarsnaps (gf) 32
Roast chicken breast stuffed with spinach & feta on crumbed eggplant, endive salad and red pesto 34
Kangaroo saltimbocca, seared fillet with sage, pancetta & marsala on creamed parmesan polenta, sautéed kale & glazed carrots 38
Tagliatelle tossed w, seared QLD tiger prawns, Mt Martha mussels, fennel, chilli, tomato, saffron butter and watercress 37
Confit duck leg on a cannellini bean and spicy pork sausage ragu, gremolata & potato bread 34
Pan seared Atlantic salmon fillet on Spring vegetable and beet leaf with celeriac remoulade (gf) 34
8 hour lamb shoulder rolled with macadamia farce, freekah & seeds, lemon yoghurt & quince jam 32
Eye fillet on parmesan crouete with sautéed mushrooms, shiraz jus, grilled with mustard & cheddar melt 39
Prime Filet Mignon on potato and leek gratin, Shiraz jus, horseradish cream and buttered greens (gf) 42

Tossed house salad * Chips & aioli SIDES 9 Garlic & herb bread * Seasonal vegetables

DESSERT

- Glazed French doughnuts with blossom custard, smashed honeycomb, bee pollen and lemon sorbet 15
A jar of espresso laced Tira-misu with spice dusted crostoli 15
Blueberry and frangipane tart with vanilla bean ice-cream and coconut macaroon 15
Chocolate bavarois with pistachio gelati, Turkish delight & crushed nougat (gf) 17
Affogato - Vanilla bean ice-cream, espresso shot, your choice of liqueur (gf) 16
Candy lane martini - vanilla infused vodka, vermouth, grenadine, pineapple juice w. Persian fairy floss and candy twizzler 18
CHEESE PLATE - Vintage Cheddar, South Cape Brie & Mild Danish Blue with Lavosh, quince paste, crudité
one cheese 16 two cheeses 22 three cheeses 28

gf - gluten free | v - vegetarian

