



DINNER

Warm marinated mixed olives with feta 9.5

Spicy pork crackling 9.5

Garlic bread with warm cheddar cheese dip 15.5

Salt 'n' Pepper Whitebait, aioli 12.5

Escargots Snails with parsley, garlic, eschallot butter & freekah crust 15 for ½ doz or 3 each

Crispy fried lambs brains, black pudding, sauce gribiche 22.5

Salmon and moscato pate, avruga caviar, pickles, radish, toasted baguette 22.5

Pork and ham hock terrine, cornichons, capers, pickled beets and mustard 22.5

Wild mushroom arancini, radicchio, tomato relish, crisp pancetta 22.5

Black barley, roast spiced cauliflower, pistachio, lemon, tahini and yoghurt dressing 21.5

Potato gnocchi with wild mushroom ragu and shaved grana 28.5

Slow cooked farro with spinach, roast onions, mushrooms, Jerusalem artichokes 29.5

Beer battered flathead, thick cut chips, chopped salad and tartar sauce 28.5

Roast quail, porcini and basil risotto, crisp pancetta and sage 36.5

Peppered rare seared kangaroo loin, black barley, spiced cauliflower, pistachio, lemon and pomegranate molasses 32.5

Roast spatchcock, wilted greens, jerusalem artichokes, preserved lemon and fennel dressing 38.5

Fresh angel hair pasta, grilled jumbo prawn, scallops, squid, flathead, tomato, basil and a touch of cream 36.5

Grass fed Tasmanian Sirloin, grilled field mushroom, roast onions, thick cut chips, house relish 38.5

Specialty Pork cheeks slow braised with cassia bark & star anise, served with roast parsnips, celeriac mash and exotic mushrooms 38.5

SIDES

Polenta fries, aioli 9.5

Thick cut chips, house relish 9.5

Crisp fried smoky paprika kipflers, 9.5

chopped mixed salad 9.5

DESSERTS 16.5

Creme brulee with house made cranberry biscotti

Caramel & espresso panna cotta with hazelnut crunch

Warm chocolate pudding, preserved cherries & raspberry sorbet

Bon Ton ice cream sundae

A selection of Ices and sorbets 4.5 per scoop

CHEESES

9.5 each three cheeses 26.5

A weekly selection served date and walnut log, sliced apple, baguette



DESSERT WINE BY THE GLASS

2007 CHATEAU ROUMIEU SAUTERNES 18

SAUTERNES FRANCE

2011 VINIFERA EASTER BOTRYTIS SEMILLON 15

MUDGEE NSW

2012 DOMAINE DES BERNADINS BAUMES DE VENISE 17

SOUTHERN RHONE FRANCE

2011 CLOS UROULAT JURANCON 17

SOUTH WEST FRANCE

SWEET FORTIFIED

2009 FONSECA LATE BOTTLED VINTAGE PORT DOURO PORTUGAL 16

NIEPOORT RUBY DOURO PORTUGAL 11

YALUMBA GALWAY PIPE BAROSSA VALLEY S.A 12

SEPPELTFIELD GRAND MUSCAT RUTHERGLEN VIC 14

STANTON AND KILLEEN CLASSIC AUSTRALIAN TOKAY RUTHERGLEN VIC 14

SANCHEZ ROMATE PEDRO XIMENEZ 'CARDINENAL CISNEROS JEREZ SPAIN 14

WE ALSO OFFER A GREAT RANGE OF PORTS, LIQUEURS, BRANDIES AND EAU DE VIE PLEASE ASK FOR THE LIST

Card Surcharge 1.5%