

## **DINNER**

Share	
Traditional antipasto selection of grilled vegetables, cured meats, cheeses	26
Sour dough bruschetta v roma tomato, balsamic reduction	15
Warm bread, selection of dip selection of two dips, extra virgin olive oil	12
Entree	
Cauliflower & blue cheese soup v gruyere sour dough croute	12
Crispy pork salad GF   DF spring onion, chilli and frisee salad, caramel reduction	16
Seared scallops GF green pea wasabi puree, chilli and basil tendrils	19
Grilled garlic prawns GF warm capsicum and tomato salad, grain mustard	18
Main	
300g grass fed rib eye GF hand cut potato, buttered green beans, beetroot marshmallow, red wine jus	34
Roasted spatchcock GF vine ripened grape tomato, baby potato, sugar snap peas	27
Lamb noisette GF minted beans, caramelized tomato, fetta crumb, lemon & rosemary jus	36
Vadouvan pork loin GF spiced roasted cauliflower, raisins, sweet corn relish	26
Tenderloin sous vide GF chipotle glaze, sautéed mushrooms, parsnip crisps, onion cream	34
Grilled Atlantic salmon GF rosemary creamed potato, asparagus, lime brown butter sauce	32
Chilli & basil pappardelle v   DF peppered rocket, spanish onion, tomato, evoo	25
Sides	
Broccoli & cauliflower florets mornay cream	6
Buttered sugar snap peas	6
Creamed rosemary potato	6
House battered steak fries sauce and alouse	6
Caesar salad anchovy mayonnaise	8



## **DINNER**

XVESSON		
Chocolate quintet, to share white tapioca, dark truffle, mousse cake, milk wafer, rich emulsion		18
Rosewater dumplings drunken rhubarb compote, gingerbread ice cream		12
Lemon lime custard slice curd custard, buttermilk sorbet, caramelised puff wafers, citrus fizz		12
Apples & toffee pudding cake poached green apples, walnut toffee, caramel syrup		12
Handmade ice cream trio berry salad, shortbread crumb		12
Selection of cheeses locally sourced, dried fruits, roasted nuts, crackers		17
Dessert wine		
2007 Deen Vat 5 Botrytis Semillon Riverina, New South Wales	9	42
<del>Sortified</del>		
Campbell's Rutherglen 10yo Muscat		7
Galway Pipe Port		9
Penfolds Grandfather <i>Port</i>		15
Pognac		
Hennessy VS		9
Hennessy VSOP		14
Hennessy XO		25
Hot beverages		
Espresso coffee Zandarelli by Buondi		5
Dilmah leaf tea english breakfast, early grey, french vanilla rose, chamomile, peppermint, jasmine green		5
Liqueur coffee choose from our range of traditional styles		12