

home

dining room

Pre-dinner nibbles

home-made dip ŵ garlic toast (v)

Black olives scented ŵ orange & fennel (v)

Bread by Knead bakery ŵ our dukkah & extra virgin olive oil (v)

Share plates

Pumpkin seed and blue cheese arancini served ŵ beetroot aioli

Poached chicken served ŵ Thai green curry & lime and Kiwi salsa

Tea smoked ocean trout, crushed pea purée, fennel and ruby red grapefruit

Baked filo cylinders with roast garlic ricotta _____ (v)

Tempura fried zucchini flowers ŵ feta & olive (v)

Grain fed beef tataki – seared eye fillet marinated in soy, mirin, chilli & ginger

Saganaki – baked haloumi ŵ pomegranate molasses (v)

Lime & chilli tiger prawns, coconut pilaf & candied papaya

Duck liver parfait ŵ toasted brioche

Zucchini & mint fritters ŵ cumin yoghurt (v)

Sautéed green beans ŵ walnuts & feta (v)

Salt & pepper squid ŵ lime aioli

*Taste of **home** grazing plate for two*

home-made soup

check with your waiter for today's special

Mains

Confit of duck leg ŵ Jerusalem artichoke mash, roquette salad & roasted hazelnut jus

Quail & asparagus cigar on a truffled parsnip puree ŵ dutch carrots

Chargrilled porterhouse ŵ roasted trellis tomatoes, _____ croquettes, & red wine jus

Sesame and soy marinated kangaroo fillet, poached lotus root ŵ pomegranate & sprouts

Tomato boullibase ŵ crusty garlic bread & saffron crème fraîche

Buckwheat crepe ŵ roast garlic ricotta & tangy summer salsa

home cooked market fish – check with your waiter for today's special

*green beans ŵ walnuts and feta – rocket, Parmesan and red onion salad
roasted kipfler potatoes ŵ lemon thyme – fries ŵ aoli*

