



DINNER MENU

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| Garlic Bread w/ pesto & melted cheese. | \$8.50 |
| Grilled Focaccia w/ sun-dried tomato & bush basil pesto. | \$8.50 |
| w/ aged balsamic vinegar & extra virgin olive oil. | \$8.50 |
| w/ kalamata olive tapenade. | \$8.50 |
| Thai Style Duck Pâté w/ bread of the day. | \$11.50 |
| Garlic Pita w/ salsa house dips. | \$13.50 |
| Salsa House Salad | \$16.50 |
| w/ mixed field greens, goats cheese, mandarin & cajun almonds. | |
| Bill's Caesar Salad | \$17.50 |
| Tagine Of Butternut Pumpkin, Shallots, Raisin, Macadamia Nut | \$18.00 |
| w/ preserved lemon cous cous, coriander yogurt. | |
| Southern Gold Potato & Leek Chowder | \$18.50 |
| w/ smoked crocodile rillette, corn bread crostini, soft boiled egg yolk. | |
| Chia Seed Crusted Soft Shell Crab | \$19.50 |
| w/ green tea noodle salad, tamarind & candied coconut dressing. | |
| Niçoise Style Yellowfin Tuna Tartare | \$20.50 |
| w/ pomme maxim, olive dust, cherry tomato espuma. | |
| Liquorice Root Caramel Murray Valley Pork Belly | \$21.50 |
| w/ katafi wrapped local tiger prawn, red chilli sambal | |
| House Made Gnocchi Of The Day | \$19.50/ \$26.50 |
| Linguini Pepperincino w/ tableland red claw, garlic, chilli, shaved parmesan. | \$24.50/ \$34.50 |
| Mountain Pepper Rubbed Kangaroo Fillet | \$19.50/ \$29.50 |
| w/ choko & ricotta strudel. quince coulis. | |
| Balsamic Braised Beef Cheek | \$28.50 |
| w/ pomme purée, bone marrow croquette. | |
| Porcini Mushroom Duxelle Filled Chicken Supreme | \$29.50 |
| w/ sauerkraut spätzle, apple cider cream. | |
| Risotto Of Yabbies, Prawns, Mussels, Squid & Chorizo | \$31.50 |
| w/ baby spinach, lemon & white anchovy mascarpone. | |
| Wasabi Pea Dusted Wild Barramundi | \$31.50 |
| w/ squid ink rice cake, goma shabu beurre blanc. | |
| Lemon Thyme Infused Lamb Tenderloins | \$33.50 |
| w/ three cheese flan, rocket & crisp prosciutto salad, tomato chilli jam. | |
| Medium Rare Seared Ocean Trout | \$33.50 |
| w/ kipfler potato & saffron bouillon, crustacean butter. | |
| Char Grilled Grain Fed Angus Reserve Eye Fillet | \$35.50 |
| w/ goats cheese gâteau, black garlic béarnaise. | |
| Char Siu Duck Breast | \$35.50 |
| w/ seared scallops, shitake mushroom & rice tian, blood orange Xo sauce. | |

*All soft cheese are produced on premises. *All prices are GST inclusive. *On public holidays there is a \$3.00 per head surcharge.
PLEASE ONLY ONE BILL PER TABLE.

Please Advise Your Waitperson of Any Allergies That You Have.