

Sample Menu

Entrée

Sweet Corn Soup, Crème Fraiche 12

Freshly Shucked Port Stephen's Oysters with Eshallot & Red Wine Vinegar 16

Baby Beetroot Salad with Heirloom Tomatoes & Chevre Goats Cheese 14

Seared Scallops, Crispy Fried Zucchini Flowers & Garlic Aioli 14

Main

Ferron Risotto with Red Grapes, Whitlof & Portabello Mushrooms 28

Tempura Suzuki Mullaway with French Fries & Tartare Sauce 30

Roast Chicken Breast with Slow Braised Fennel & Tomato 30

Roasted Lamb Rump, Braised Red Cabbage & Beetroot with Lamb Jus 32

Grilled Grain Fed Sirloin with Roasted Mushrooms, Sweet Corn & Veal Jus 32

Mixed Leaves, Honey Mustard Dressing 6

Steamed Green Beans, Lemon, Olive Oil 6

Smashed Potatoes 6

Dessert

Chocolate Brownie with Fresh Cream & Candied Orange 12

Caramelised Apple Financier with Crème Anglaise 12

Australian & Import Cheese Plate 14

2 Courses \$40

3 Courses \$50