



STARTERS

GARLIC NAAN (V)

7

RISONI SOUP (V)

vegetable soup & risoni pasta served w/ garlic baguette

13

BAKED EGGPLANT (GF)

Italian style stuffed w/ premium ground beef, Napoli sauce, fresh herbs & mozzarella cheese
Best with Hay Shed Hill Cabernet Merlot

18

CALAMARI FRITTI (GF)

dusted w/ rosemary salt pepper seasoning, balsamic glaze & roasted red pepper parmesan dip
Best with Leeuwin Estate 'Art Series' Riesling

19

ARANCINI (V) (GF)

homemade w/ pumpkin, sweet corn, rice, mozzarella & parmesan cheese, fresh herbs
Best with Round Two Single Vineyard Merlot

16

SPATCHCOCK (GF)

half size spring chicken marinated w/ sundried tomato pesto, corn fritter, spinach & mushroom sauce
Best with Kangarilla Road Chardonnay

19

TASMANIAN SALMON (GF) (HC)

seared w/ gem lettuce, cherry tomato, cucumber, roasted almond salad
Best with Ete Grenache Rose

18



SWEETS

MAINS

PORK SPARE RIB (GF)

marinated w/ coriander chilli garlic palm sugar w/ lentil spinach puree & cherry tomato confit
Best with Pimpala Road Sauvignon Blanc Semillon



32

DUCK A L'ORANGE (GF)

pan fried duck breast w/ baby carrot, seasonal greens, sweet potato puree & Mildura blood orange sauce
Best with Rob Dolan 'True Colours' Pinot Noir

36

SNAPPER (GF)

char grilled fillets w/ eggplant roulade, avocado salsa & mint coriander pesto
Best with Wairau River Pinot Gris

32

LAMB RUMP (GF)

twice cooked w/ potato rosti, braised baby turnip & thyme jus
Best with Hay Shed Hill Cabernet Merlot

32

GNOCCHI (V) (GF)

homemade potato gnocchi pan fried w/ duo mushroom, beurre noisette, fresh herbs & parmesan
Best with Yering 'Elevation' Chardonnay

25

TOFFEE APPLE ANNIES

filled with cinnamon spiced apple topped w/ a toffee coated brown sugar crumble

14

HAZELNUT PRALINE TART

w/ dulce de leche & vanilla ice cream

14

BROICHE PUDDING

w/ poached cherries & sorbet

14

CHOCOLATE VOLCANO (GF)

flourless chocolate almond cake, finished with a dollop of chocolate Armagnac ganache

14

LOCAL CHEESE PLATE

w/ dried fruit & cheese cracker

16

AFFOGATO

vanilla ice cream, espresso shot & your choice of liquor

14

GRILL

PASTURE FED BEEF SIRLOIN

300g (Aged 45 Days)

38

GRAIN FED BEEF RIB EYE

350g

40

GRAIN FED BEEF TENDERLOIN

220g

42

w/ your choice of sauce and one side dish:
Green Peppercorn, Creamy Mushroom, Red Wine Jus, Trio of Mustard, Gravy



SIDES

GARDEN SALAD

6

CRUNCHY FRIES

6

MASHED POTATO

6

SWEET POTATO WEDGES

7

BROCCOLINI W/ PINE NUT

8

ASIAN GREEN W/ DRY SHRIMP

8

