

ENTREE

Avocado cannellone pumpkin cheese, tomato (v)	22
Baked scallops parmesan, caviar	24
Prawn & lobster raviolo dried leek, wakame, seafood broth (gf)	24
Carpaccio saffron aoli, mushroom, artichoke	24

MAIN

<i>Our signature dish</i> Eric's charcoal beef kumara mash, leek, asparagus (gf)	39
Vegetable tian cauliflower velouté, eggplant, pesto (v) (gf)	30
Lamb cutlets kale, pumpkin, charred leek (gf)	36
Riverina sirloin brussel sprout, carrot, potato gratin	36
Barramundi fillet asparagus, tahini, pomegranate, walnut (gf)	35
<small>INSPIRED</small> <i>by her</i>	

SIDE

Green leaf salad	10
Thick cut fries truffle oil, cheddar	10
Broccolini confit shallot	10



DESSERT

House made tiramisu (v)	16
Chocolate assiette (v)	16
Passionfruit panna cotta (v)	16
Selection of Cheeses lavosh, grapes & quince	
Chevre dusted with ash	9
Tarwin blue	11
Quicke's oak smoked cheddar	10

SWEET

	G	B
2015 YALUMBA "FSW F8" BOTRYTIS VIOGNIER Wrattonbully, NSW	11	48
2015 FROGMORE CREEK ICED RIESLING Coal River Valley, Tas.	13	63
2014 AUDREY WILKINSON "WINEMAKERS SELECTION" LIQUEUR SHIRAZ Hunter Valley, NSW	15	70
NV GALWAY PIPE GRANDY TAWNY South Australia	12	
NV PENFOLD'S GRANDFATHER RARE TAWNY Coonawarra, SA	22	

