

DINING ROOM MENU

APPETISERS

- \$4 House Baked Herb Focaccia w Olive Oil
- \$3pc Freshly Shucked Sydney Rock Oysters w Seasonal Dressing
- \$8 House Marinated Mixed Olives (gf)
- \$14 Garlic, Rosemary, Smoked Mozzarella & Olive Pizza Bread

ENTREE

- \$16 Crispy Duck, Red Cabbage, Currants, Orange Segments & Pinenut Salad
- \$16 Zucchini Flowers Stuffed w Persian Feta, Chutney, Pinenuts & Smoked Eggplant Puree
- \$17 Chargrilled King Prawns, Romesco, Chorizo & Smoked Paprika Aioli
- \$17 Beef Tartare, Cornichons, Fried Capers, Truffle Aioli & Focaccia
- \$18 Smoked Salmon, King Crab, Avocado & Apple
- \$35 Tasting Plate to Share

MAINS

- \$25 Ravioli of Italian Cheeses, New Seasons Greens, Pesto, Pumpkin & Pecorino
- \$26 Lamb Shank Pie w Crushed Peas, Brocolini, Carrot Puree & Lamb Jus
- \$26 Barramundi, Israeli Cous Cous, Green Olive, Piperade, Chilli & Saffron Aioli
- \$28 Riverine Scotch Fillet w Mushrooms, Parmesan Gnocchi, Beetroot Puree & Green Pepper Jus
- \$28 Berkshire Pork Belly, Brussel Sprouts, Caramelised Pear, Sweet Potato Puree & Hazelnuts

SIDES

- \$8 Rosemary Crinkle Cut Fries w Aioli
- \$9 Mixed Leaf, Walnut, Pear & Goats Feta Salad

PUDDING

- \$13 Sticky Toffee Pudding, Butterscotch Sauce, Double Cream & Spiced Walnut Crumble
- \$13 Orange & Cardamon Crème Brûlée w Rhubarb & Strawberry
- \$13 White Chocolate Pannacotta, Cinder Toffee, Raspberries & Chocolate Sorbet
- \$20 Cheeseboard w Homemade Quince Paste & Lavosh