



EVENING MENU

◆ ENTREES ◆

House-baked mini grain sourdough loaf w a selection of dips \$17.00

Duck liver pâté w ploughman's relish, crisp crostini \$18.50

Roasted cauliflower & turmeric soup w fresh bread \$19.00

Seared prawns w ginger & carrot purée, pickled shallots, parsley & raisin agrodolce \$24.00

24hrs beef short rib schnitzel w apple & cabbage remoulade, charred corn & tomato salsa \$25.00

◆ MAINS ◆

Reserve beef rib eye w truffle mash, charred onion, brussel sprouts & confit carrot fondant, madeira jus \$42.00

Slow cooked pork belly w potato & chive dumplings, asian greens & miso caramel jus \$37.00

Crispy skin salmon on bed of kina risotto w roasted capsicum cream
& chorizo tomato salsa \$38.00

Risotto alla putanesca w walnut & spinach pesto, crisp capers, pecorino cheese \$37.00

Venison striploin w roasted beetroot & yams, red onion jam w savoy cabbage, pancetta crisp, madeira jus \$39.00



Silver Fern lamb presented three ways w beetroot & peas \$39.00

Wine match: THREE MINERS PINOT NOIR 2018

◆ SIDES ◆

Steamed seasonal vegetables w lemon vinaigrette \$10.00

Shoestring fries w garlic aioli \$9.50

Roasted vegetable salad w pearl barley, balsamic & fig gastrique, baby spinach & feta \$10.00

Roasted duck fat potatoes \$10.00

Please advise if you have any dietary requirements



◆ DESSERTS ◆

Chocolate mousse w hazelnut praline, orange curd, chocolate hazelnut truffle \$16.00

Carrot & walnut pudding, butterscotch sauce, apricot mascarpone & macerated ginger \$16.00

Apple & blueberry crumble w spiced sponge, & Black Doris plum ice cream \$16.00



Rhubarb & almond olive oil cake, poached rhubarb & vanilla crème fraiche \$16.00

Whitestone cheese selection w pinot figs, honeycomb &
fruit crostini \$25.00