



EVENING MENU

◆ ENTREE ◆

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

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

Salmon crudo w horseradish & chive mascarpone, asparagus, & heirloom tomatoes \$24

Seared scallops & pancetta crisps w cauliflower purée, pickled raisins & salsa verde \$27.00

Beef rib-eye sliders w prawn & chorizo salsa, chipotle aioli \$25.00

Warm quinoa salad of roasted beetroot, roquette, goat cheese & hazelnuts,
fig vincotto \$21.00

◆ MAINS ◆

Chargrilled beef ribeye w mushroom dauphinoise, aubergine rouille & almonds Za'atar, saffron emulsion, pan jus \$44.50

Roast pork belly w kumara purée, bok choy & smoked bacon crisps,
cider jus \$37.00

Pan seared market fish w sautéed perla potatoes, heirloom tomato salsa, charred asparagus,
& baby spinach \$39.50

Caramelised cauliflower risotto, creamy blue cheese, truffle & roquette \$37.00

Seared venison striploin w beetroot & goat cheese stack, balsamic roasted pears \$42.00

Seared lamb rump & braised lamb rib w chargrilled pepper risotto, feta & capsicum salsa,
madeira jus \$41.50

Cauliflower steak on a bed of romesco w gremolata, crisp chickpeas &
chipotle tomato salsa \$32.00



◆ SIDES ◆

Shoestring fries w garlic aioli \$9.50

Israeli couscous & roasted vegetable salad w feta and spinach \$10.00

Roasted duck fat potatoes \$10.00

Chargrilled asparagus w lemon vinaigrette \$12.00

◆ DESSERTS ◆

Treacle tart w salted caramel mousse, peanut brittle & sticky toffee sauce \$17.00

Summer berries cheesecake, vanilla crème pâtissière, strawberries & Pimms jelly \$17.00

Chocolate & caramel semifreddo w macerated berries, double chocolate macarons,
honeycomb \$17.00

Whitestone cheese selection w pinot figs, honeycomb & fruit crostini \$26.00

Please advise if you have any dietary requirements