



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

Corn & jalapeño chowder w house-smoked maple salmon \$23.00

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

Braised beef cheeks w potato & parmesan dumplings, lemon & herb gremolata \$25.00

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

◆ MAINS ◆

Reserve beef rib-eye w confit garlic mash, green beans & tomato salsa, almonds,
madeira jus \$42.00

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

Crispy skin salmon w salad of quinoa, beans, tomato & olives, smoked salmon mousse,
lemon vinaigrette \$38.00

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

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

Pan seared lamb loin w pumpkin purée, potato pearls, peas & beans medley,
caper & mint jus \$39.00

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

Please advise if you have any dietary requirements



◆ SIDES ◆

Shoestring fries w garlic aioli \$9.50

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

Roasted duck fat potatoes \$10.00

Bok choy & green beans w sesame & soy \$10.00

◆ DESSERTS ◆

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

Ginger crème caramel w rhubarb, pineapple & mint salsa, brandy snap \$17.00

Baked Alaska w rosemary shortbread & warm berry compote \$17.00

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

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