



EVENING MENU

◆ ENTREE ◆

House-baked mini loaf w salted whipped butter \$22.50

Duck liver pâté w ploughman's relish & crisp crostini \$23.50

Seared scallops on scampi bisque w jerusalem artichoke puree,
& smoked bacon textures \$29.00

Mushroom & parmesan arancini w roquette, truffle oil & roast pepper cream \$23.50

Malaysian sweet potato & ginger creamy coconut hotpot w lentils,
crispy kale, house made flat bread \$24.00

Seared hare w confit kumara fondant & braised hare leg w thai green curry \$26.50

Braised short rib on whipped creamy polenta w roasted pumpkin,
maple & paprika puree \$27.00

◆ MAINS ◆

Chargrilled beef rib eye, w mushroom, sweet onion & short rib ragout,
rosemary & parmesan dauphinoise, maderia jus \$47.50

Crispy confit pork belly w chorizo, rosemary & cannellini bean cassoulet,
& cavolo nero \$43.00

Crispy skin lamb loin w minted peas, smoked aubergine rouille, seasonal
greens & hasselback potatoes, pan jus \$46.00

Seared venison striploin w beetroot, black garlic, pickled sultanas,
watercress & kale pesto, walnut crumble \$45.50

Mustard & maple glazed sweet potato w farro grain,
feta & winter greens, fig vincotto \$39.50

Teriyaki salmon fillet on warm salad of cauliflower, roasted maple carrots,
turmeric & lemon hummus, dukkah \$44.00

Please advise if you have any dietary requirements



◆ SIDES ◆

Triple cooked duck fat potato w garlic thyme mayo \$13.00

Crispy leaf salad of apple, walnut, radish & blue cheese \$16.00

Shoestring fries \$10.00

Charred winter greens on capsicum romesco \$14.00

Roasted brussel sprouts, roquette & farro, aged balsamic \$13.00

◆ DESSERTS ◆

Plum cheesecake w raspberry meringue, plum gel,
kiwi & plum compote \$17.00

Dark chocolate fondant w white chocolate & orange soil,
vanilla ice cream \$17.00

Whitestone cheese selection for two w pinot figs, quince paste
honeycomb, fruit & nut crostini \$32.00

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