



## 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

Maple and paprika braised short rib w creamy roasted pumpkin polenta  
& zesty gremolata \$27.00

### ◆ MAINS ◆

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

Crispy confit pork belly w chorizo, rosemary & cannellini bean cassoulet,  
& crispy kale \$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 glazed salmon fillet on warm salad of cauliflower, broccoli, 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 w confit garlic aioli \$10.00  
Charred seasonal greens on capsicum romesco \$14.00

◆ DESSERTS ◆

- Apple & rhubarb tart w spiced plum puree, oat crumble,  
Italian meringue \$17.00  
Sticky date & ginger pudding w ginger cookie crumble,  
caramel sauce & vanilla ice cream \$17.00  
Whitestone cheese selection for two w pinot figs, quince paste  
honeycomb, fruit & nut crostini \$32.00