



Six course tasting menu available on request - \$85 / \$110 matching wines

Breads

Grilled sourdough with assorted dips, marinated olives & infused olive oil with balsamic	13
Trio of bruschetta served on grilled sour dough with rocket	13

South Coast Oysters

Relish Kilpatrick	½ doz 18	doz 35
Natural with lychee granita / verjuice & cracked pepper	½ doz 16	doz 32
Oyster selection	½ doz 16	doz 32

Entrees & Light Meal

Mushroom & baby spinach risotto cakes, oven dried tomatoes, Persian fetta, rocket & balsamic caramel <i>Hâ Hâ Sauvignon Blanc – Marlborough, NZ – Glass 8</i>	15/23
Salt & pepper crispy calamari & grilled prawns, lychee, cucumber salad & chilli lime dressing <i>Corte Giara Pinot Girgio–Veneto, Italy – Glass 8</i>	18/28
Pumpkin & ricotta ravioli, crispy zucchini flower, sage, walnut & raisin burnt butter <i>Pitchfork Chardonnay- Margaret River, WA – Glass 8</i>	18/28
Crispy pork belly, seared scallops, cauliflower puree, apple & celery salad <i>Opawa Pinot Gris- Marlborough, NZ – Glass 8</i>	18
Tasting platter, risotto cake, pork belly, prawns & calamari assorted dips, marinated olives served with grilled sour dough	25

Main Course

Crispy ale battered market fish, beer battered chips, pickled fennel & tartare sauce <i>Forest Hill Riesling - Great Southern, WA – Glass 8</i>	28
Grilled Angus sirloin, gratin potato, caramelised onion & truffle mushroom butter Add grilled prawns <i>De Jullis Shiraz – Hunter, NSW – Glass 8</i>	32 5
Pistachio crusted Tasmanian lamb rump, baby beetroot, sautéed spätzle, zucchini blossom & red wine jus <i>Tim Gramp Cabernet Sauvignon – Clare Valley SA– Glass 8</i>	34
Roasted corn fed chicken breast, cauliflower, prosciutto, asparagus & lobster croquette <i>Pitchfork Chardonnay- Margaret River, WA – Glass 8</i>	30
Bangalow pork belly & neck, shallot tarte tartin, nashi pear, quince chutney & port wine jus <i>Langmeil Bella Rouge Rosé – Barossa, SA– Glass 8</i>	30
Seared New Zealand King salmon, celeriac & salted cod brandade, champagne volute <i>Opawa Pinot Gris- Marlborough, NZ – Glass 8</i>	30
Plum roasted breast & confit duck, shitake mushroom, pancake & pickled daikon <i>Pencarrow Pinot Noir - Martinborough, NZ – Glass 8</i>	34

Side Orders

Wood fire sourdough with garlic butter	5
Rocket & parmesan salad with balsamic dressing	7
Steamed French beans with herbed butter	7
Crushed potato with garlic, chilli & kale	7
Beer battered chips with aioli	7

All ingredients may not be listed, please advise of allergies + dietary requirements
Cokeage \$1.50 per person. Corkage \$5 per bottle. BYO available Tues-Wed-Thurs only