



## DINNER MENU

### Entree

<b>Steak Tartare</b>	<b>\$18.00</b>
Hand cut Aged Black Angus beef with buried egg, cornichons & Himalayan salt and flax seed crostini.	
<b>Pan Seared Scallops</b>	<b>\$22.00</b>
With sweet potato fondant topped with tomato citrus salsa.	
<b>Herb &amp; Polenta Chips</b>	<b>\$14.00</b>
With charred greens beans, chilli tomato relish.	
<b>Chef's selection of cured meats &amp; cheese grazing board.</b>	<b>\$26.00</b>
<b>House made Arancini</b>	<b>\$14.00</b>
With garlic mayo.	

### Main

<b>Free Range Stuffed Chicken Breast</b>	<b>\$32.00</b>
With creamy carrot puree, seasonal greens and candied beets.	
<b>Crispy Skin Duck Breast</b>	<b>\$36.00</b>
With taro mash, root vegetables and cherry brandy sauce.	
<b>Aged Black Angus Scotch Fillet</b>	<b>\$48.00</b>
With confit root vegetables, charred fennel and red wine jus.	
<b>Crispy Skin Pork Belly</b>	<b>\$36.00</b>
With braised Asian green, tomato apple chutney and red wine jus.	
<b>Wild Mushroom Risotto</b>	<b>\$32.00</b>
Finished with shaved parmesan and truffle oil.	
<b>Slow Cooked Beef Cheek</b>	<b>\$38.00</b>
With cheesy polenta, candied carrots and runner beans.	
<b>Chef's Curry of The Day</b>	<b>\$27.00</b>
With pillaf rice.	
<b>Free Range Chicken Parmi</b>	<b>\$26.00</b>
With Asian slaw and crispy chips.	
<b>Battered Fish &amp; Chips</b>	<b>\$23.00</b>
With Asian slaw, garlic mayo and crispy chips.	

If you have a food allergy please inform our staff.