



## Entrée

<b>Cured Atlantic salmon</b> <i>beetroot couscous and cabernet vinaigrette</i>	<b>15 / 27</b>	<b>Ham hock terrine</b> <i>mustard butter, piccalilli and toast</i>	<b>14</b>
<b>Seared Tasmanian scallops</b> <i>angel hair pasta, baby squid and sauce vierge</i>	<b>16 / 28</b>	<b>Charcuterie board</b> <i>duck liver parfait, rabbit rillettes, prosciutto, salami, pickles and toast</i>	<b>16 / 28</b>
<b>Grilled Yamba prawns</b> <i>kipfler potato and fennel salad</i>	<b>16 / 28</b>	<b>Entrée share plate for two, three or four</b> <i>chef's daily selection of four entrées</i>	<b>24 / 33 / 40</b>
<b>Confit duck salad</b> <i>spinach, coriander and chilli</i>	<b>15 / 27</b>	<b>Bread with olive oil and balsamic vinegar</b>	<b>5</b>
<b>Vine-ripened tomato and bocconcini</b> <i>baby capers, pine nuts and basil pesto</i>	<b>12 / 23</b>	<b>Garlic bread</b>	<b>5</b>
		<b>Marinated mixed olives</b>	<b>6</b>

## Mains

<b>Fish of the day</b> <i>market fresh with seasonal garnish</i>	<b>MP</b>	<b>Bangalow pork fillet</b> <i>sage gnocchi, chorizo, asparagus, peas and chanterelle mushrooms</i>	<b>29</b>
<b>Chicken breast with leek and prosciutto</b> <i>warm bean salad and fennel butter</i>	<b>27</b>	<b>Pan-fried barramundi fillet</b> <i>pearl barley risotto and Summer vegetables</i>	<b>28</b>
<b>Roast rump of venison</b> <i>celeriac cream, Savoy cabbage, pomme Anna and cassis jus</i>	<b>29</b>	<b>Fillet of beef Wellington</b> <i>carrot puree, glazed eschallots, baby carrots and red wine jus</i>	<b>31</b>
<b>Pumpkin, kipfler and Wanera blue lasagne</b> <i>rocket and macadamia salad</i>	<b>24</b>		

## From the Chargrill

<b>Grill of the day</b> <i>chef's selection with seasonal garnish</i>	<b>MP</b>	<b>'Greenham' Angus eye fillet</b> 250g 350 day grain fed, MSA 4+ <i>Tasmania</i>	<b>32</b>
<b>'Riverine' Black Angus rib-eye</b> 250g 200 day grain fed, MSA 3 <i>Riverina, NSW</i>	<b>29</b>	<b>'Riverine' Black Angus sirloin</b> 400g 150 day grain fed, marble score 2+ <i>Riverina, NSW</i>	<b>38</b>
<b>'Cabassi &amp; Rea' Wagyu minute steak</b> 250g 600 day grain fed, marble score 7, <i>Central QLD</i>	<b>28</b>	<i>All served with straw fries and choice of mushroom, peppercorn, béarnaise sauce or red wine jus</i>	

## Sides

<i>Steamed baby vegetables</i>	<b>9</b>	<i>Buttered kipfler potatoes</i>	<b>9</b>
<i>Mixed green salad</i>	<b>7 / 13</b>	<i>Mash potato</i>	<b>7</b>
<i>Sautéed green beans</i>	<b>8</b>	<i>Red onion and cabbage coleslaw</i>	<b>8</b>
<i>Potato wedges with sour cream and sweet chilli sauce</i>	<b>9</b>	<i>Hand cut chips</i>	<b>5 / 9</b>

## Classics & Salads

<b>Salt and pepper squid</b> <i>toasted chilli, pepper and sea salt with Nahm Jim</i>	<b>16</b>
<b>Bacon double cheese burger</b> <i>tomato, cos and house chutney with hand cut chips</i>	<b>17</b>
<b>Crumbed fish fillets</b> <i>hand cut chips and tartare sauce</i>	<b>16</b>
<b>Beef and Guinness Stout pie</b> <i>mash and puff pastry lid</i>	<b>18</b>
<b>Pork Cumberland sausages</b> <i>mash, peas with an ale and onion gravy</i>	<b>17</b>
<b>Margherita pizza</b> <i>vine-ripened tomato, bocconcini and mozzarella</i>	<b>18</b>
<b>Pepperoni pizza</b> <i>bocconcini and wild rocket</i>	<b>18</b>
<b>Mediterranean vegetable pizza</b> <i>basil pesto and mozzarella</i>	<b>18</b>
<b>BBQ meat pizza</b> <i>salami, prosciutto, chicken, ham, pepperoni and bacon with BBQ sauce</i>	<b>20</b>
<b>Sweet chilli chicken pizza</b> <i>roast red capsicum, semi-dried tomato</i>	<b>20</b>
<b>Spiced lamb salad</b> <i>honey roast pumpkin, macadamia and fetta</i>	<b>17</b>
<b>Baby spinach and pear salad</b> <i>gorgonzola, walnuts and crispy bacon</i>	<b>16</b>

## Desserts

<b>15</b>
<b>Raspberry crème brûlée</b> <i>raspberry sorbet and madeleines</i>
<b>Brandy snap cannoli</b> <i>passionfruit curd, raspberry coulis and Summer berries</i>
<b>Rice pudding</b> <i>caramelised mango and biscotti</i>
<b>Belgian chocolate terrine</b> <i>stone fruit compote</i>
<b>Affogato</b> <i>vanilla bean ice cream, an espresso shot and your choice of liqueur</i>
<b>Petit fours</b> <i>Selection of hand crafted sweets served with your choice of coffee or tea</i>

## Cheese

<b>Selection of two - 14</b>
<b>Selection of three - 19</b>
<b>Selection of four - 23</b>
<b>Selection of five - 27</b>
All served with lavosh, crispbread, fruits and house chutney
<b>Le Dauphin</b> <i>white mould - Rhone Alps, France</i>
<b>Ashgrove cloth-matured cheddar</b> <i>cow's milk - Tasmania</i>
<b>Old Telegraph Rd Sapphire Blue</b> <i>cow's milk blue - Gippsland, VIC</i>
<b>La caviste de scay</b> <i>semi-hard - Bourgogne, France</i>
<b>Tarago Jensen's red</b> <i>cow's milk washed rind - Gippsland, VIC</i>