

RESTAURANT AND BAR

STARTERS

BRUSCHETTA MARGARITA (V, GFA) with olive tapenade basil, shaved cheeses & balsamic glaze	17
MELON SALAD (V, VGA) melon, rocket, fetta cheese, pumpkin seeds, cherry tomatoes, olives, sliced cucumber & homemade salad dressing	18
PUMPKIN ARANCINI (V, VGA) with pesto sauce & shaved parmesan cheese	19
PORK BELLY (GF) served with grilled asparagus sweet potato puree and red wine jus	23
GARLIC PRAWNS (GF) in a garlic and white wine sauce, served with herb mayonnaise and lemon wedge	25

MAINS

GNOCCHI (GF, V, VGA) served with creamy pumpkin, spinach, edamame and shaved parmesan cheese	34
CHICKEN BREAST (GF) served with creamy herb mashed potato, carrots, broccolini and mushroom red wine jus	35
CRISPY SALMON (GF) served with crispy potato rosti, salsa verde, asparagus and grilled lemon	39
14 HOUR SLOW COOKED BEEF CHEEK (GF) served with creamy mashed potato, green beans, red wine jus and pancetta crisps	38
BRAISED LAMB SHANK (GF) served with creamy mashed potato, broccolini, red wine jus and crispy sweet potato crisps	38
STANBROKE SCOTCH FILLET STEAK 300g (GF) served with broccolini, dutch carrots, garlic herb potatoes and red wine jus	46

SIDES

GARDEN SALAD	14
STEAK FRIES	14
CHARGRILLED BROCCOLINI	17
CRUMBED ASPARAGUS & PROSCIUTTO served with rocket pesto sauce, dukkah and balsamic glaze	18

GF - Gluten Free / DF - Dairy Free / NF - Nut Free / VG - Vegan Option Available on request / V - Vegetarian / A - Available on request Our team is always more then happy to accomodate any & all of your special requests, all food however is cooked on shared equipment & therefore we cannot guarantee that allergen traces will not be present