

EVENING MENU

5:30pm - 9:00pm Restaurant Only

Starters

House made Focaccia VG | VO 12
Compound Butter, Olive Oil, Balsamic

Parsnip Soup V | VO | GFO | DFO 16
Crispy Parsnip, Crème Fraiche,
Warm Bread

Smoked Fish DF | GFO 24
Sauce Gribiche, Pickled Fennel,
Fried Ciabatta

Beef-Rib Cannelloni 23
Beef Ragu, Caper Foam, Sauce Mornay,
Grana Padano

Salt Baked Beetroot GFO | VGO 24
Crispy Duck, Whipped Feta, Honey,
Candied Pumpkin Seeds

Sides

**Herb Buttered
Gourmet Potatoes** 14

Roasted Winter Vegetables 14

Mixed Leaf Salad 14

Mains

Spiced Jerusalem 34

Artichokes GF | DF | VG | V
Almond Puree, Chervil Foam, Nori

Butternut Squash 34

Gnocchi DFO | VG | VO
Roast Butternut, Pinenuts, Parmesan

Squid Ink Fettuccine 38

Charred Salmon, Merlot Vinegar & Basil,
Mango Sauce

Market Fish GF | DFO 39

Celeriac, Lumpfish Caviar, Velouté Sauce

Slow Cooked Beef Cheek GF | DFO 38

Mashed Potatoes, Swede, Crispy Onion
Rings, Cherry Jus

Duo of Duck 40

Roast Breast, Pithivier, Silverbeet, Duck Fat Yams

400gm Ribeye FOR TWO GF | DFO 85

Buttered Gourmet Potatoes, Onion Rings,
Roasted Winter Veges, Mixed Leaf Salad, Red
Wine Jus, House Compound Butter

Sweet Treats

Chocolate Pudding 19

Hazelnut, Orange Crumb, Raspberry Sorbet

Apple Tarte Tatin 19

Cinnamon Ice Cream, Crème Anglaise

Spiced Mini Panna Cotta 8.5

Passionfruit, Almond Cookie

Little Bites 12

Selection of x3 Petit Fours

Cheeseboard GFO 38

Local and international cheese, Quince
Jelly, Fruits, Crackers