



## SET DINNER MENU

2 COURSES \$75 - 3 COURSES \$89  
(FOR FRIDAY & SATURDAY NIGHTS ONLY)

HOUSE BREAD - Hunter Valley EVO, balsamic, confit garlic (complimentary)  
OLIVES & Grissini \$11

OYSTERS - Natural - 6/\$26 12/\$52 - Kilpatrick or Vietnamese dressing - 6/\$28 12/\$54

## ENTRÉES

- HONEY ROASTED FIGS - prosciutto, goats cheese, beetroot, balsamic, rocket (gf) (dfo) (vo) \$26  
FETTA & RICOTTA TEMPURA ZUCCHINI FLOWERS - rocket, puttanesca, salsa, pecorino \$28  
SEARED YELLOWFIN TUNA - charred red capsicum, smoked eggplant, fennel, chermoula dressing (df) (gf) \$29  
GRILLED KING PRAWNS - lemon, chilli, garlic (gf) (dfo) \$29  
CRISPY PORK BELLY - prawn dumplings, szechuan, chilli, cucumber, shallots (df) \$29

## MAINS

- RICOTTA & GOATS CHEESE TORTELLINI - smoked tomato & red capsicum sauce, fennel, black olive, pine nuts \$37  
PAN ROASTED SALMON FILLET - lemon steamed cauliflower, kipfler potato, fennel,  
pink grapefruit & dill butter sauce, baby salad leaves. (gf) (dfo) \$39  
SEA FOOD BISQUE - market fish, prawns, squid, mussels, fennel, saffron potatoes, tomato (gf) \$42  
ROAST CHICKEN BREAST - truffle and tarragon filling, Swiss brown mushrooms, hazelnut salad (gf) \$38  
GRILLED LAMB CUTLET & LAMB KOFTA - harissa kumera, beetroot, preserved lemon, yoghurt & tahini (gf) (dfo) (vo) \$45  
BEEF FILLET & CRISPY BEEF CHEEK - grass fed Southern Ranges, kipfler potato, roast onion,  
beetroot, horseradish, salsa verde (add \$3) (gf) (dfo)

## SIDES

- CHIPS - roast garlic & chive aioli (df) \$12  
ROAST PUMPKIN - green olive, preserved lemon, pine nuts. (gf) (df) \$14  
SALAD - fennel, cucumber, baby cos, lemon & tahini dressing (gf) (dfo) \$14  
STEAMED GREENS - seasonal greens, pistachio gremolata (gf) (df) \$14

## DESSERTS

- CHOCOLATE PUDDING - poached pear, vanilla ice cream, hazelnut praline, chocolate sauce \$15  
BUTTERMILK PANNA COTTA - rhubarb, fresh raspberries, white chocolate shards (gf) \$15  
ORANGE & CARDAMOM CREME BRÛLÉE - blood orange sorbet, strawberry, ginger & mint salsa (gf) \$15  
AFFOGATO - vanilla gelato, toasted macadamia, espresso, frangelico (gf) \$16  
CHEESE - Australian cheeses, crackers, fig chutney (gfo) \$24

gf - gluten free / df - dairy free / gfo - gluten free option / dfo - dairy free option / v - vegan / vo - vegan option  
10% Sunday Surcharge - 15% Public Holiday Surcharge