

## DINNER MENU

2 COURSES \$79 - 3 COURSES \$89  
(FOR FRIDAY & SATURDAY NIGHTS ONLY)

HOUSE BREAD Hunter Valley EVO, balsamic, confit garlic - \$4

OLIVES & Grissini - \$11

OYSTERS - Natural - 6/\$30 12/\$56 Kilpatrick or Vietnamese dressing - 6/\$32 12/\$62

### ENTRÉES

#### KINGFISH & SCALLOP CRUDO

Blood orange, watermelon, avocado, fennel lime, baby cos, lemon pearls (gf) (df)

#### MAFFRA CHEDDAR & CARAMELISED ONION TART

Tomato & mustard seed relish, charred artichoke, baby salad leaves

#### TEMPURA ZUCCHINI FLOWERS

Goats cheese & ricotta, swiss browns, rocket, truffled pecorino

#### GRILLED AUSTRALIAN KING PRAWNS

Lemon, chilli & garlic butter, baby cos, fennel, cucumber (gf) (dfo)

#### CRISPY PORK BELLY

Prawn dumplings, szechuan, chilli, cucumber, shallots (df)

### MAINS

#### FETTA & RICOTTA TORTELLINI

Green spring vegetables, pea purée, salsa verde, parmesan

#### ROAST SALMON FILLET

Asparagus, fennel, kipfler potato, dill, lemon & pink grapefruit butter sauce (gf) (dfo)

#### ROAST DUCK BREAST

Rhubarb, honey, charred pumpkin, Dutch carrots, orange & rosemary jus (gf, dfo)

#### CRISPY SKIN BARRAMUNDI FILLET

Lemon & anchovie cauliflower blossom, kipfler potato, green beans, caper & burnt butter sauce (gf) (dfo)

#### HARISSA ROAST LAMB RUMP

Smoked eggplant, red capsicum, sweet potato, beetroot, preserved lemon (GF)

#### SZECHUAN EGGPLANT

Coconut rice, king brown mushroom, peanut, bok choy, coriander (gf) (dfo) (v)

#### GRASS FED BEEF FILLET

Portobello mushroom, charred potato, spinach, Dutch carrots, peppercorn sauce (gf) (dfo) (add \$10)

#### TEXAN SPICED SHORT RIB

Charred corn salsa, pickled fennel, speck crumb, jalapeño, house BBQ sauce (df) (gfo)

### DESSERTS

#### ORANGE & CARDAMOM CREME BRULEE

Coconut sorbet, pepper berry roast pineapple (gf)

#### DARK CHOCOLATE MOUSSE

Red wine pears, salted brown sugar meringue (gfo)

#### CITRUS & RICOTTA CHEESECAKE

Poached kumquats, blood orange sorbet, lemon balm (gfo)

### SIDES

CHIPS - roast garlic & chive aioli (df) - \$12

ROAST MISO CAULIFLOWER - shallot & furikake (gf) (df) (v) - \$14

SALAD - baby cos, cucumber, beetroot, fennel, tahini & yoghurt dressing (gf) (dfo) - \$14

STEAMED GREENS - seasonal greens, pistachio gremolata (gf) (df) - \$14