

## To Start

### **Soup changes regularly ask for today's special**

Served with grilled Turkish bread and butter 12.90

**Cob loaf** baked in house with olive oil and sage 9.90

Flavour add with a selection of Mediterranean style dips 14.90

### **Arancini balls**

Italian rice balls filled with baby spinach sun dried tomato and pesto rolled in panko bread crumbs served with capsicum coulis 13.90

### **Spring rolls**

Tandoori chicken spring rolls served with minted yoghurt and pickled zucchini 14.90

### **Ravioli**

Roast pumpkin and mascarpone cheese handmade ravioli with crispy sage in burnt butter sauce 18.90/36.90

### **Prawns**

Salt and pepper Aussie banana prawns served with pineapple salsa and roasted pumpkin (g/f) (d/f) 19.90/37.90

### **Quail**

Maple glazed quail served with almond, parsley and pear salad finished with apple cider vinaigrette (g/f) (d/f) 19.90/37.90

## Mains

### **Chicken**

Ballotine of chicken filled with pork and pistachio served on sweet corn puree with fondant potato and broccolini (g/f) 33.90

### **Pork**

Grilled pork fillet medallions served with beetroot jus, fondant potato, green beans wrapped in prosciutto and carrot batons (g/f) (d/f) 34.90

### **Salmon**

Atlantic salmon crusted in a crunchy pistachio and olive coating served with pea risotto, blanched asparagus and cherry tomatoes (g/f) 36.90

### **Duck**

Duck two ways confit of duck leg and orange glazed breast served on a medley of roasted root vegetables finished with orange Vin cotto (g/f) (d/f) 42.90

## From the Grill condiment & side

### **T-Bone 400g**

New England Black Angus pasture assisted grain fattened (g/f) (d/f) 38.90

### **Eye Fillet 200g**

Tenterfield Angus X Hereford, pasture fed/30 day grain finished (g/f) (d/f) 38.90

### **Condiments**

- *Ballandean Shiraz Sauce (g/f)*
- *Mushroom Cream Sauce (g/f)*
- *Pepper Cream Sauce (g/f)*
- *Tarragon Butter (g/f)*
- *Horse Radish Cream*
- *Hot English Mustard (g/f)*
- *Caramelised capsicum and onion relish (g/f)*
- *Hollandaise Sauce*

## Sides (all vegetarian, all gluten free except chips)

Chips beer battered (*not g/f*) 7.90

Creamy mashed potato 7.90

Sautéed mushrooms 7.90

Steamed seasonal vegetables 7.90

Salad of avocado, tomato, onion, radish, green leaves with sweet apple vinaigrette 7.90

## Junior Menu

Spaghetti Bolognese	12.90
Country chicken Goujons, chips	12.90
Tempura Barra and chips	12.90
Pizza ham and pineapple	12.90
Vanilla ice-cream with topping	4.90

## Cheese Plate

Selection of cheese, home-made quince paste, pears & mixed crackers	16.90/28.90
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(Severn Cheddar, Fromage d’Affinois Double Cream, Maffra Mature Cheddar, Tassie Brie, Roguefort Blue Papillon)

## Sweet Things

Afogato - coffee shot, home-made vanilla bean ice-cream & pistachio biscotti	9.90
- with liqueur (Frangelico, Cointreau, Kahlua, Tia Maria, Baileys)	17.90
Crisp apple cigars with cinnamon ice cream and honeycomb	12.90
Lemon Panna cotta served with raspberries and candied lemon peel (g/f) (d/f)	12.90
Triple chocolate praline tart served with double cream and praline crumble	14.90
Baileys and butterscotch baked cheesecake with homemade vanilla bean ice cream	14.90

## Drinks

<b>Gusto Coffee</b> - Cappuccino, Flat white, Long black, Short black	3.90
Café Latte, Hot Chocolate, double shot, Mug	4.90
<b>Twinings Teas</b> - English Breakfast, Earl Grey, Lady Grey, Prince of Wales	3.90
<b>Herbal Teas</b> - Peppermint, Chamomile, Green, Rosehip & Hibiscus	3.90
<b>Organic Juice</b> - Apple and Ginger	4.90
<b>Juice</b> - Orange	3.90
<b>Sodas</b> - Lemonade, Coke, Coke Zero, Diet Coke, Lemon Lime & Bitters, Ginger Beer, Lemon Squash, Raspberry	3.90
<b>Mineral Water</b> Pellegrino 750ml	5.90
<b>Grapetiserl</b>	3.90
<b>Milk Shakes</b> - Caramel, Chocolate, Vanilla, Strawberry	4.90
<b>Thick Shakes</b> - Caramel, Chocolate, Vanilla, Strawberry	5.90