

## To Start

### Soup of the day

Served with lightly toasted sourdough 14.90

**Cob loaf** baked in house with herb & garlic butter 9.90

### Beef short ribs

Slow cooked beef ribs served with cauliflower puree (g/f) 16.90

### Confit Duck

Duck Maryland confit, served with Asian salad & sticky plum sauce (g/f) 19.90

### Oysters

Fresh market oysters served natural or Kilpatrick (g/f) 15.90/29.90

### Beetroot Salad

Confit baby beetroot served with goats cheese feta and a walnut crumble (g/f) 14.90

### Chef Salad

Mixed lettuce, radish, cherry tomatoes, Spanish onion, roast pumpkin served with a honey vinaigrette (g/f) 14.90

Add chicken 5.00

Add calamari 5.00

## Mains

### Gnocchi

House made potato gnocchi pan fried in hazelnut butter sauce, pumpkin puree and a pumpkin, rocket, parmesan salad 32.90

### Pork Belly

Confit Pork belly served with braised parsnip and vanilla bean puree, braised red cabbage and pan fried black pudding (g/f) 34.90

### Barramundi

Pan fried Barramundi served with sweet potato puree and a fennel salad (g/f) 36.90

## From the Grill includes choice of 2 sides served on plate and condiment

**Chicken supreme 220g** 34.90

**T-Bone 400g**

New England Black Angus pasture assisted grain fattened (g/f) 42.90

**Eye Fillet 200g**

Tenterfield Angus X Hereford, pasture fed/30 day grain finished (g/f) 42.90

**Sauce**

- *Beef Jus (g/f)*
- *Creamy mushroom sauce (g/f)*
- *Pepper sauce*
- *Trio of mustards (g/f)*

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

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

Peasant potato pan fried potatoes tossed in a sage butter with onion & bacon 7.90

Sautéed mushrooms 7.90

Seasonal steamed greens tossed in hazelnut butter 7.90

Seasonal salad 7.90

## Junior Menu

|  |       |
|--|-------|
| Penne pasta tossed in Napoli sauce                       | 12.90 |
| Country chicken Goujons, chips & salad                   | 12.90 |
| Battered market fish, chips & salad                      | 12.90 |
| Grilled sausages, mash potato, green beans and jus (g/f) | 12.90 |
| Vanilla ice-cream with topping                           | 4.90  |

## Cheese Plate

Selection of cheese, home-made quince paste, grapes & crackers 2 or 4 cheese 14.90/28.90

## 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 |
| Orange Panna cotta served with an orange, mint salad and a rich dark chocolate sauce (g/f)                                   | 12.90 |
| Rich raspberry and chocolate brownie served with house made vanilla bean anglaise  | 12.90 |
| Strawberry Cheesecake house baked on a coconut biscuit base served with fresh strawberries                                   | 12.90 |
| House sundae. Vanilla ice-cream, caramelized banana, crushed crunchie bar, house made butterscotch and chocolate sauce (g/f) | 12.90 |

## 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 |