



3 Course – Entrée + Main + Dessert \$65+Matching Wines \$95
Includes unlimited still & sparkling water, coffee & tea

STARTERS

HOUSE MARINATED MIXED WARM OLIVES (df, gf, v) 11.0

FIRE CHARRED BABA GANOUSH W HOUSE MADE HERBED FOCCACIA (df, gf optional) 12.5

**GORGONZOLA DOLCE BRUSCHETTA,
W TOASTED WALNUTS, DRIZZLED WITH LOCAL WILD HONEY (v) 14.5**
MATCHING WINE – GHOST ROCK, PINOT NOIR, CRADLE COAST (TAS) 19.0 GL

CHEF' S SELECTION SHARED PLATTERS FEATURING CHEFS FAVOURITES 17.5pp (min 2 pp)

ENTRÉES

**DUCK & WILD MUSHROOM SPRING ROLLS
HAND ROLLED SERVED WITH PICKLED PAW PAW & SMOKEY SWEET CHILLI (gf) 17.5**
MATCHING WINE – TAMELLINI, SOAVE, (ITALY) 14.5 GL

**CURED KING SALMON CARPACIO,
PINAPPLE & RUM SALSA, FINGER LIME, MIZUNA AND EXTRA VIRGIN OLIVE OIL (gf) 18.5**
MATCHING WINE – GIESEN VINEYARD SELECTION SAUVIGNON BLANC, (MARLBOROUGH NZ) , 15.5 GL

**ORGANIC CHICKEN LIVER PARFAIT
CAFE DE PARIS BUTTER & CRUSTY BAGUETTE (gf optional) 18.5**
MATCHING WINE - ROBERT OATLEY, CHARDONNAY (MARGARET RIVER W.A) 14.5 GL

**AUSTRALIAN BAY LOBSTER (Bugs)
BAKED IN BLACK GARLIC AND OLIVE OIL SERVED WITH SEAFOOD BISQUE 23.5**
MATCHING WINE – BOUCHAED AINE & FILS , ROSE (FRANCE)

MAIN COURSE

**LOCALLY CAUGHT FRESH FISH
TEMPURA BATTER W CHIPS GARDEN SALAD & HOUSE MADE TARTARE (gf, df) 36.0**
MATCHED WITH- STONE & WOOD LAGER, MURWILLUMBAH, 8.5 GL

**PEPPERBERRY SEARED RUMP CAP
ASPARAGUS, ROAST PUMPKIN, GARDEN SALSA VERDE (gf) 37.5**
MATCHING WINE – DARK HORSE CABRNET SAUVIGNON, COONAWARRA SA 15.0 GL

**DRAKE CREEK, FREERANGE, LOCALLY SOURCED DUCK W RHUBARB & ORANGE PUREE,
SEASONAL GREENS, DUCK FAT POTATOES & DARK JUS (gf) 36.0**
MATCHING WINE – GHOST ROCK PINOT NOIR, CRADLE COAST (TAS) 19.0 GL

**SLOW COOKED LAMB MOUSSAKA
LAYERS OF RICH LAMB WITH SUGO, EGGPLANT & BECHAMEL 31.5**
MATCHING WINE – FIRST DROP "MOTHERS MILK' SHIRAZ, BAROSSA SA 15.5 GL

**BAKED ITALIAN POLENTA
WILD MUSHROOMS, GARDEN KALE & SALSA VERDE (ve, df, gf) 29.5**
MATCHING WINE – GEMTREE "ORGANIC, VEGAN, PRESERVATIVE FREE SAUVINON 14.5 GL

**BEETROOT GNOCCHI
TOASTED ALMONDS, BURNT BUTTER & SAGE W PARMESAN & TRUFFLED PEAR PUREE (v) 27.5**
MATCHING WINE - PIKES, RIESLING, (CLARE VALLEY, SA) 15.5 GL



SIDES

BOWL OF CHUNKY CHIPS W ROSEMARY, SEA SALT & TOMATO SAUCE V, DF 12.0

BOWL OF SEASONAL & MAVIS' S GARDEN GREENS V, GF (DF OPTIONAL) 13.5

BOWL OF GARDEN SALAD W HOUSE DRESSING V, GF, DF 12.0

SOMETHING SWEET

TIRAMISU - TRADITIONAL ITALIAN STYLE COFFEE DESSERT 16.5

LEMON MYRTLE CRÈME BRULEE WITH SHORTBREAD BISCUIT GF 16.5

ROSEWATER & PISTACHIO PAVLOVA W CREAM AND SEASONAL FRUIT GF 16.5

MAVIS'S APPLE & RHUBARB VEGAN ICE CREAM WITH SEASONAL FRUIT VE GF 15.5

AFFOGATO, SINGLE SHOT OF HOT COFFEE, VANILLA ICE CREAM + YOUR CHOICE OF LIQUEUR GF (DF & VE OPTIONAL) 17.9 NON-ALCOHOLIC 14.0

DEVONSHIRE TEA, TWO HOUSE-MADE SCONES W JAM & CREAM + YOUR CHOICE OF A REGULAR TEA, COFFEE OR HOT CHOCOLATE 16.5

ASK YOUR WAITPERSON ABOUT OUR CAKE OF THE DAY 14.5

SUGGESTED WINES WITH DESSERT - FIORE MOSCATO, MUDGEES NSW 12.0 GL

JOSEPH CHROMY BOTRYTIS RIESLING, TASMANIA 16.0 GL

WE PROVIDE FILTERED & CHILLED UNLIMITED STILL OR SPARKLING WATER FOR \$1.50pp

**V=VEGETARIAN | VE=VEGAN | DF=DAIRY FREE | GF=GLUTEN FREE
GLUTEN FREE BREAD 2.5 PER SERVE | HOMEMADE AIOLI 1.5 PER SERVE**

15% SURCHARGE APPLIES TO PUBLIC HOLIDAYS

**CREDIT CARD SURCHARGES
EFTPOS /VISA/MASTERCARD /AMEX /DINERS
AS PER BANKS SURCHARGE**