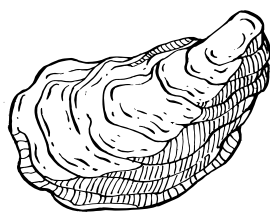


THE DINING ROOM

Spring Menu



Oysters
natural or
lembasco granita
GF DF (A)
3 | 18 6 | 36 12 | 69

Oscietra Caviar
buckwheat blinis,
crème fraîche
GF DF* (I)
10g | 72.5

THE CLASSICS

Fish & Chips
garden salad, tartare,
lemon
GF* DF (I-NZ)
37.5

Chicken Parma
smoked ham, sugo,
chips, garden salad
36.5

Chicken Schnitzel
chips, garden salad,
gravy, lemon
35.5

Porterhouse 250g
chips, garden salad,
gravy
GF DF
46.5

TO START

- Woodfired Focaccia *rosemary, family estate oil* VG 14.5
- Whipped Brandade *salmon roe, chive oil* GF (I). 12.5
- Seasonal Crudités *green hummus* GF VG SS 15.5
- Warm Olives *thyme* GF VG 11.5
- Grilled Local Scallop *finger lime (1)* GF DF* (A). 13.5
- Grilled King Prawn *fermented chilli butter (1)* GF DF* (A). 18.5
- Woodfired Octopus *grapefruit, capers, gremolata* GF DF (I). 17.5
- Crudo of the Day *green chilli, spring onion* GF DF (A). 22.5
- Burrata *smoked tomato, basil oil* GF V. 19.5
- Local Asparagus *macadamia cream, lemon* GF N* VG. 18.5
- Mac & Cheese Croquettes *chilli mayo, grana padano (2)* V. 12.5
- Stracciatella *grilled peppers, sherry dressing* GF V 16.5
- Beef Tartare *shallots, cornichons, dijon* GF DF 20.5

LARGER

- Grilled Barramundi *pickled zucchini, salsa verde* GF DF (A). 39.5
- Ricotta Gnocchi al Forno *mushrooms, mozzarella, sourdough* V. 35.5
- Local Mussel Casarecce Pasta *garlic, white wine, chives* DF* (A) 38.5
- Herb Crumbed Pork Schnitzel *celeriac, apple, parmesan, crisp capers* 44.5
- Slow Cooked Lamb Shoulder *chimichurri, herb yoghurt, lemon* GF DF* 59.5

WOODFIRE GRILL

- Wood Roasted Cauliflower *lemon, capers, crispy onions* GF VG. 34.5
- Whole Woodfired Market Fish *white anchovy butter, lemon* GF (I-NZ). MP
- Grilled Chicken *scorched peppers, rocket pesto* GF DF. 36.5

WOODFIRED STEAKS

- Grass fed Australian Angus, sliced to share, choice of sauce & mustard*
- Scotch Fillet 300g GF 59.5
- Eye Fillet 500g *served medium rare* GF. 109.5
- Ribeye 800g GF 139.5
- Sauces GF DF* 3.5
- red wine jus, mushroom, peppercorn, gravy, café de Paris butter, chimichurri*

SALADS & SIDES 14.5

- Green Beans *almond butter* GF* N* VG*
- Chat Potatoes *rosemary salt* GF VG
- Baby Cos *caesar salad* GF* DF* (I)
- Chopped Broccoli Salad *pine nuts, pickled onion* GF* VG N*
- Roast Cabbage *masala butter* GF DF* V
- Pumpkin *honey, labneh, crunchy seeds* GF DF* V
- Rocket Salad *pear, parmesan, lemon dressing* GF VG*
- Chips *herb salt* GF VG