

Warm Ciabatta Roll, Local Olive Oil & Olives  
\$8.00

**Entrée**

Seared Porcini Dusted Scallops, Cauliflower Cream,  
Parsley & Roast Capsicum  
\$15.00

Asparagus, Quail Egg, Tomato Oil & Black Olive Soil  
\$15.00

Rigatoni Tossed with Rabbit, Pumpkin, Hazelnuts and Rosemary  
\$15.00

Pork Belly, Pear Puree, Caramel & Black Pepper Roasted Pear, Sage  
\$15.00

**Mains**

Beef Fillet, Blue Cheese Gnocchi, Autumn Mushrooms, Asparagus,  
Crisp Local Bacon, Port Jus  
\$31.00

Salt Water Barramundi Fillet, Crushed Potato & Peas,  
Local Chorizo Crumbs, Saffron Prawn Broth  
\$29.50

Duck Breast, Confit Leg Tortellini, Beetroot,  
Buttered English Spinach, Pomegranate  
\$31.50

Char Grilled Lamb Loin, Spiced Eggplant, Carrot Paint,  
Roast Parsnip & Fried Oregano Leaves  
\$32.50

**Sides**

Fresh Seasonal Greens  
Creamy Mashed Potato  
\$6.00