

DINNER MENU

TO START

Marinated Olives 10.0

House marinated olives | V

Garlic & Herb Flat Bread 10.0

Confit garlic & herb butter + grana padano + balsamic reduction | V

Grilled Pita Bread 10.0

Hummus, harissa & dukkah | V

ENTREES

Soup of the Day 12.0

Bread roll | AGF

Slow Roast Tomato Galette 16.0

Heirloom tomato + caramelised onion + goats cheese + thyme | V

Salmon & Buckwheat Crepe 17.0

Hot smoked salmon + citrus crème fraiche + caper berry salsa + petit herbs | GF

Pork Rillettes 16.0

Crostini + piccalilli + pork rilette + onion pickle & cornichorns | AGF

Chilli Garlic Octopus 16.0

Braised & char grilled octopus + saffron & tomato chutney + grilled lemon + chorizo oil | GF/DF

MAINS

Market Fish 29.0

Please ask wait staff for today's special

Venison 32.0

Rare roast venison + braised red cabbage + blackberry + hazelnut dukkah + fig vincotto | GF/DF

Beef Fillet 35.0

Porcini & potato gratin + wild mushroom stroganoff + black garlic oil | GF

Moroccan Lamb Shoulder 28.0

White bean & confit garlic puree + barley & green olive tabouli + cumin yoghurt + pomegranate molasses | GF

Roast Chicken Breast 28.0

Sage & onion gnocchi + pancetta & sprouts + shaved parmesan + toasted hazelnut

Winter Harvest 25.0

Roast root vegetables + pearl cous cous + caramelised pecan + craisin + kale + grilled haloumi + dijonnaise

SIDES

- Roast Baby Chats** + rosemary & shallot 7.0
- Brocolini** tossed in confit garlic butter 7.0
- Rocket, Zucchini & Parmesan Salad** + lemon dressing 7.0
- Sesame & Honey Roast Dutch Carrots** 7.0

DESSERT

- Rich Chocolate Brownie** 12.0
Hazelnut praline + mocha mousse | GF
- Caramel Baked Cheesecake** 12.0
White chocolate ice cream + salted caramel popcorn
- Brulee Crumble** 12.0
Vanilla maple brulee + apple & rhubarb compote + cinnamon crumble | AGF
- Lemon Meringue Verrine** 12.0
Layers of lemon curd + pavlova + mascarpone cream + shortbread | AGF