



Gluten Free Meals

Slow Cooked Lamb Shoulder [GF] 36.9

With Heirloom Dutch Carrots, Creamy Mashed Potato,
Buttered Beans & Red Wine Jus

Pan Baked Barramundi [DF, GF] 34.9

In Thai Green Curry Sauce Served with Jasmine Rice,
Fried Shallots & Fresh Herbs

Awarded Golden Plate - Best Dish in the State 2019

Mushroom Risotto [GF] 25.9

With Wild Mushrooms, Peas, Spring Onions
& Grana Padano

Add Chicken - 5.0

Add Confit Beetroot - 3.50

Pan Fried Salmon [GF] 35.0

Salmon served with Mash, Sweet Baby Broccolini, fragrant Confit Fennel and served with
a Caper and Beurre Blanc sauce

Chicken Saltimbocca [GF] 36.9

Sous Vide Chicken Breast Stuffed with Camembert, wrapped in Prosciutto, Served with
Mash, Green Beans & a Lemon Pepper Sauce

Roasted Pumpkin Salad [GF*, V, NF] 25.9

Served with Red Onion, Potatoes, Baby Beetroot, Spinach, Pesto, Goats Fetta, Cous Cous,
Figs, Apricots and Raisins

Vegan Stack [V, DF, NF, GF] 25.9

Grilled Tofu, Confit Field Mushroom, Grilled Vegetables, Beetroot and Enoki Mushrooms
with a House Made Napoli Sauce

Beef Cheek [GF] 36.5

Slow Braised Beef Cheek in a creamy Thai Penang Curry Sauce served with Rice, Red
Capsicum, Bok Choy, Kaffir Lime, Chili and Crispy Fried Shallots

Laksa Soup [GF,V] 20.9

A mild creamy Coconut Soup with a blend of Thai Spices, Rice Noodles, Egg, Veg and
Fresh Herbs

**Sauce base contains traces of fish sauce*

300gm Black Angus Porterhouse [GF] 37.9

Grain Fed Porterhouse

Or

300gm Black Angus Scotch Fillet [GF] 42.9

Grain Fed Scotch,

Served with Mash Potato and a choice of Red Wine Jus, Garlic Butter or Mustards



Vegetarian Dishes

Entrée

Vegetarian Spring Roll [V, DF] 13.9
House made served with a Soy Ginger Sauce (2)

Mains

House Made Vegetarian Gnocchi [V] 25.9
With Pumpkin, Spinach, Peas, Golden Shallots
& Goats Fetta

Mushroom Risotto [GF] 25.9
With Wild Mushrooms, Peas, Spring Onions
& Grana Padano
Add Confit Beetroot - 3.50

Roasted Pumpkin Salad [GF*, V, NF] 25.9
Served with Red Onion, Potatoes, Baby Beetroot, Spinach, Pesto, Goats Fetta,
Cous Cous, Figs, Apricots and Raisins

Laksa Soup [GF,V] 20.9
A mild creamy Coconut Soup with a blend of Thai Spices, Rice Noodles, Egg,
Veg and Fresh Herbs
**Sauce base contains traces of fish sauce*

Vegan Dishes

Vegan Stack [V, DF, NF, GF] 25.9
Grilled Tofu, Confit Field Mushroom, Grilled Vegetables, Beetroot and Enoki
Mushrooms with a House Made Napoli Sauce

Vegan Fried Rice with Seasonal Veg [V, DF, NF, GF] 25.9

Vegan Risotto with Pumpkin *or* Beetroot [V, DF, NF, GF] 25.9
Your choice of Veg Base with Peas, Spring Onions, House Made Napoli Sauce
and Wild Mushrooms

Vegan Roast Pumpkin Salad [V, DF, NF, GF] 25.9

Check out the specials board for our chefs latest creations.

Please inform us of any special dietary or allergen requirements.
We will do our best to accommodate these requests for our customers with allergies or intolerances.

We cannot guarantee completely allergy free meals.

[V] Vegetarian | [GF] Gluten Free | [DF] Dairy Free [*] Dairy Free or Gluten Free on Request