



Gluten Free Meals

Slow Cooked Lamb Shoulder [GF] 38.9

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

Pan Baked Barramundi [DF, GF] 35.9

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] 26.9

With Wild Mushrooms, Peas, Spring Onions
& Grana Padano
*Add Chicken - 5.0 Add
Confit Beetroot - 3.50*

Sashimi Saku Tuna [GF, DF, NF] 39

Tuna Sashimi Saku coated in Mirin Spiced Sticky Rice & Sesame Seeds, served with Kohlrabi, Red
Cabbage, Pickled Ginger, Sous Vide Fennel Slaw, Yuzu Aoili, Dried Seaweed, Toasted Coconut,
Miso Cannellini Puree with a House Made Spiced Soy, Ginger and Honey Sauce

Mediterranean Chicken Breast [GF, NF] 38.9

Sous Vide Chicken Breast Stuffed with Camembert, Charred Capsicum, Spinach, Raisins, Artichoke,
Spiced Semi Dried Tomato & Corn served with Seasonal Seared Greens, White Truffle Potato &
Sweet Potato Curls and a Romesco Beurre Blanc Sauce

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

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

Beef Cheek [GF] 39.9

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] 21.9

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] 40.9

Grain Fed Porterhouse

Or

300gm Black Angus Scotch Fillet [GF] 43.9

Grain Fed Scotch,

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