

Warm sourdough dinner roll  
with dukkah, local olive oil & balsamic reduction 2.50  
House-made gluten free rolls also available 3.00

### Entrees

Warm spiced pumpkin & chickpea salad  
with a semi-dried tomato, roquette & macadamia dressing 15.50

Pan-fried Western Australian sardine fillets  
on a white bean 'cassoulet' with crisp prosciutto 17.00

Sauteed chilli squid & local chorizo  
with a petite coriander & radish salad 17.50

Pan-seared Nulkaba Farm quail  
on a salad of pink grapefruit, mozzarella fritters & roquette,  
topped with apple balsamic 18.50

House-made papparadelle  
tossed with sautéed pork, fresh fennel, tomato & baby capers,  
topped with shaved Parmesan 17.50

Duck pancake plate:  
Assemble as you like with BBQ duck, Asian salad & chilli plum sauce 19.50

### Mains

Char-grilled Hunter beef fillet on cauliflower truffle puree  
with a baked field mushroom & red wine jus 35.00

Snapper fillet on a sweet potato & prawn curry risotto  
with minted yoghurt 34.00

Spiced duck confit on crunchy chats  
with a beetroot, Binnorie Dairy fetta, bacon & baby spinach salad 35.00

Sticky glazed BBQ pork belly  
with wok-fried snow peas, shallots, garlic & sesame 35.00

Roasted kumara, Capparis chevre & sage ravioli  
in 'burnt' butter with fresh asparagus & shaved Grana Parmesan 28.00

### Side Orders

'Greek' salad with tomato, olives & Binnorie Dairy fetta 8.00  
Roquette with slow-roasted tomatoes & toasted pine nuts 8.00  
Fries & aioli 7.00

Please advise us of any dietary requirements prior to ordering  
Good food takes time to prepare & serve – please let us know if you are in a hurry

Corkage 5.00/bottle; 10% Weekend & Public Holiday Surcharge

dinner menu