

ENTREES

Crusty House-baked Cob Loaf V	\$8
olive oil, balsamic reduction, sea salt	
Seafood Chowder	\$16
bread roll	
Beef Cheek Croquette DF	\$16
watercress salad, horseradish cream	
Pork Belly GF DF	\$18
mushroom medley	
Scallops GF	\$19
spiced cauliflower puree, pickled cauliflower, smoked tomato	
Grilled Vegetable Terrine V GF DFO VO	\$16
grilled haloumi, chilli dressing	

MAIN COURSE

Lamb Rump (220gm) DFO	\$36
pearl couscous, spiced hung yoghurt	
Beef Fillet (250gm) GF	\$45
colcannon potato, greens, Jameson whiskey sauce	
Beef Ribeye (300gm) GF DFO	\$39
roast tomato, duck fat potatoes, buttered green beans, red wine jus	
Chicken Supreme GF	\$34
mushroom stuffing, potato puree, broccolini, chicken jus	
Salmon Fillet	\$36
leek & fennel, pan-fried pearl couscous, beurre blanc	
Pan-fried Potato Gnocchi V GF DFO	\$24
semi dried tomatoes, olive oil, roquette, goat feta	
add martinez authentico chorizo \$6	
Surf & Turf Sharing Platter - For two people GFO	\$90
Succulent roast beef, mustard crust, grilled prawns, scallops & green lip mussels, garlic watercress butter, oven roasted seasonal vegetables, Yorkshire pudding, jus, horseradish sauce	



SIDES

ALL \$8

Caesar salad, anchovies, bacon, parmesan cheese, croutons GFO

Shaved fennel, roquette salad V|GF|DF

Beetroot salad, caramelized walnuts V|GF|DFO

Broccolini, goat feta, toasted pine nuts, lemon zest V|GF|DFO

Colcannon potato V|GF

Buttered seasonal vegetables V

Buffalo cauliflower wings V

Fries, aioli V|DF

DESSERT

Coconut & Chia Seed Panna Cotta GF \$14

raspberries, white chocolate, almond praline

Banoffee Pie Trifle \$14

caramel, banana, egg sponge

Giant Chocolate Chip Cookie \$14

vanilla ice cream, chocolate sauce

Pinot Noir Poached Pear \$14

gingernut ice cream, crème anglaise

Trio of Sorbet GF|DF \$14

fresh berries

Baked Brie \$19

honeycomb, port marinated fruit, spiced toast