



## TO SHARE

Bread Basket (6pc) mixed bread with salted butter & dukkah hummus	\$14
Outback Tasting Plate for Two smoked spiced Kangaroo, Emu koftas with wattleseed & mint yoghurt, Crocodile springs rolls, bush tomato chutney & quandong	\$50

## ENTRÉE

Coffin Bay Oysters with Finger Lime Caviar (GF/DF/NF) 1/2 dozen \$32 Dozen \$61	
Oyster Kilpatrick (DF/NF) 1/2 dozen \$32 Dozen \$61	
Grilled Octopus (GF/NF) smoked paprika aioli, pickled beetroot, roasted capsicum, olives, capers & charred lime	\$28
Thousand Guineas Beef Carpaccio horseradish crème fraiche, capers, pickled cauliflower florets, shaved parmesan, pine nuts, rocket & puff twist	\$27
Grilled Asparagus (V) Desert lime hollandaise, poached egg, fig vincotto & fried shallot	\$23
Twice Cooked Soufflé (V) with a touch of blue cheese & zucchini cooked in a creamy sauce	\$21
Lemon Myrtle Salt & Pepper Squid (DF) with petite salad & lime aioli	\$23
Ham Hock Terrine (GF) bush tomato relish, pickled beetroot & fennel salad	\$23

## SIDE

Shoestring Chips & Aioli (V)	\$8
Mashed Potato (GF/V/NF)	\$12
Broccolini, Toasted Almond & Burnt Butter (GF)	\$13
Green Salad (VG/GF/NF) green leaves, shaved fennel, tomato, cucumber, radish & French dressing	\$12
Crumbed Camembert Salad (V) mesclun, pickled beetroot, honey & pine nuts	\$17
King Island Blue Cheese Salad (GF/V) pear, walnut, rocket, & a mustard ranch dressing	\$16



## MAIN

Murray Valley Frenched Pork Cutlet 350g (GF) potato purée, green peas & fig jus	\$37
Herb Crusted Skinless Barramundi grilled cos lettuce, Roma tomato, Desert lime cream, basil pesto & green oil	\$42
Pan Roasted Cap on Lamb Rump (GF/NF) soft polenta, fire roasted capsicum, rosemary & olive jus	\$39
Pan Fried Potato Gnocchi (V) mixed mushrooms, smoked mozzarella, shaved parmesan & toasted rosemary breadcrumbs	\$32
Crispy Chicken Breast (GF) kumara purée, roasted cocktail onion, creamy fruit salad with crushed walnuts	\$35
Twice Cooked Duck Leg (NF) smoked speck, peas, savoy cabbage & chicken stock	\$38
Spice Roasted Cauliflower (VG/GF) chickpea purée, quandong & chimichurri sauce	\$29

## GRILL

*all grill steaks include duck fat roasted potatoes & choice of sauce*

Riverine New York Strip 300g (120days grain fed)	\$46
Riverine scotch 250g (120days grain fed)	\$56
Thousand Guineas Eye Fillet 200g	\$54

## GRILL - TO SHARE (please allow a minimum of 30min)

*all grill steaks include duck fat roasted potatoes & choice of 2 sauces*

Riverine Scotch 500g (120days grain fed)	\$108
Riverine T-bone 1kg (120days grain fed)	\$124

## \*GRILL - SAUCE OPTIONS

chimichurri, jus, creamy mushroom (OR) green peppercorn sauce (extra +\$5)