

Entrée

\$89 - 3 Course Set Menu

Pressed Lamb

Slow cooked lamb, pulled and pressed, served with a spiced pumpkin puree and pearl couscous tossed with herbs and dried apricots. Topped with a mint-churri, roasted pistachios and drizzle of lamb jus.

Classic French Onion Soup

Caramelised onions in a rich meaty broth with a big robust flavour, sweet but savoury, with a silky finish, topped with melted Gruyère cheese. Served with a side of toasted cheese bread.

Malfatti

Rustic spinach and ricotta dumplings topped with a chunky roasted tomato ragu and freshly grated Grana Padano.

Duck Two Ways

Pan seared duck breast, confit duck bon bon, pear puree, pickled cabbage and a red wine jus.

Moreton Bay Bug Pasta

Butter poached bug tail on angel hair pasta tossed with sautéed fennel and confit garlic on a creamy prawn bisque.



15% +GST surcharge applies on public holidays.

Main

Osso Bucco

Wagyu grade 8-9+ Osso Buco cooked in a rich beef stock on a white bean cassoulet with house smoked speck and pistachios, finished with zesty chimichurri.

Seafood Chowder

A delicate mix of prawns, scallops, mussels and barramundi in a rich and creamy chowder served in a classic vol au vent with a side of dressed salad greens.

Pork Cutlet

Pork cutlet sous vide in truffle butter then crumbed and pan fried, topped with an apple salad and freshly grated Grana Padano and served with a side of mixed mustard and fresh lemon.

Lion's Mane Mushroom Pancake

Grilled lion's mane mushroom on an egg noodle pancake with a garnish of bean sprouts, pickled onion, chilli, fresh herbs, fried enoki, peanut crumble and a yuzu miso yoghurt.

Petite Eye Fillet

Petite eye served on creamy mash potato with baby carrots, sautéed spinach and red wine jus.



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Dessert

Bread and Butter Pudding

*Layers of fruit toast loaded with egg custard,
served with a drizzle of miso caramel
and five spice ice cream.*

Chocolate Encased Strawberry Cheesecake

*served with fresh strawberries and a
spiced strawberry syrup.*

Cheese Plate

*A choice of two cheeses with local fresh honeycomb,
fruit, chutney and house made lavosh.*

Feel like trying more than two cheeses?

*Upgrade to a board and indulge on some
of Australia's best cheeses.*



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Sides

Vegetables

Baby carrots and green beans tossed in chimmi churri \$7.00

*Fried turmeric cauliflower with yoghurt, fresh herbs,
pomegranite and pistachios \$9.00*

Creamy Mashed Potato \$7.00

Salad

*Heirloom tomato, buffalo mozzarella, basil
and sherry vinegar reduction \$10.00*

Truffle Fries

*Shoestring fries tossed with oregano salt,
truffle oil and parmesan cheese \$10.00*

Sauces

Red Wine Jus \$5.00

Mixed Mustard \$3.00

Truffle Fish Roe Butter \$7.00



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Dietary Menu

ENTREES

Pressed Lamb

Slow cooked lamb, pulled and pressed, served with a spice pumpkin puree and a petite herb salad. Topped with mint churri, roasted pistachios and a drizzle of lamb jus. (GF,DF)

Duck Two Ways

Pan seared duck breast, pear puree, roasted pear, pickled cabbage and red wine jus. (GF)

OR

Pan seared duck breast, pear puree, pickled cabbage, confit duck bon bon and red wine jus. (DF)

Malfatti

Rustic spinach and ricotta dumplings topped with a chunky roasted tomato ragu and freshly grated Grana Padano. (GF)

MAINS

Osso Bucco

Wagyu grade 8-9+ Osso Bucco cooked in a rich beef stock on a white bean cassoulet with house smoked speck and pistachios, finished with zesty chimichurri. (DF, GF)

Lions Mane Mushroom Pancake

Grilled lions mane mushroom on an egg noodle pancake with a garnish of bean sprouts, pickled onion, chilli, fresh herbs, fried enoki and peanut crumble. (DF)

Petite Eye Fillet

Petite eye served on creamy mash potato with baby carrots, sautéed spinach and red wine jus (GF)

OR

Petite eye served with seasonal vegetables tossed in olive oil with crispy sweet potato and red wine jus (DF)

DESSERTS

Strawberry Cheesecake

Chocolate encased strawberry cheesecake with fresh strawberries and a spiced strawberry syrup (GF)

Mango Sorbet

With seasonal Fruit and Roasted macadamia nuts (GF/DF)

Cheese Plate

A choice of two cheeses with local fresh honeycomb, chutney and fresh fruit (GF)

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Selection of cheeses

Artisan Flower Power

Self-taught cheese maker Kris Lloyd, has brought us one of the tastiest and most visually beautiful cheese you will come across.

Flower power is coated in native Australian flora and is a semi hard cheese with a soft pliable texture. A light sweetness has been introduced due to the (buffalo) curds being worked slowly with a light scald. A rich texture, nutty flavour and grassy notes with hints of native thyme are also present.

Cloth Matured Truckle

This handmade Tasmanian cheddar is considered one of the best cheddar cheese offerings across Australia. With over 130 years of dairy craftsmanship in the Pyengana Valley they have evolved and combined the best of traditional techniques and modern innovation. A “truckle” is a small barrel of cheddar which is individually wrapped in cloth and matured, in this case, for 6 months, resulting in a fine textured cheese, which is rich and creamy with a delicate nutty finish.

Bertie’s Buffalo Brie

Another outstanding cheese from Kris Lloyd. Rich, creamy and luxurious. This cheese has been made to a traditional French recipe, gaining that unbeatable creaminess from the fresh buffalo milk, sourced from the Adelaide Hills.

Section 28 Monte Rosso

A beautiful semi-soft cheese from Adelaide Hills with a lightly washed rind inspired by Italian Taleggio. Pungent when ripe, with fruity notes and a buttery finish.



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Glossary

Pearl Cous Cous

Pearl cous cous is larger than typical cous cous and was first made in Israel in the 1950's as a substitute for rice which was in short supply. It is often mistake as a whole grain but in fact it is actually a type of pasta made of semolina flour and water.

Chimmi Churri/Mint Churri

This beautifully herbaceous sauce originates from Argentina and is versatile in its use. It can be used in cooking, as a marinade or as a condiment. Typically paired with grilled meat, it is fresh and zingy with a touch of heat. We use a very typical/traditional version on our menu combing parley, lemon, chilli and sherry vinegar, we've also made a twist on this version using primarily mint to pair with our lamb dish.

Gruyère

We use Heidi Farm Gruyère which was created by Frank and Elizabeth Marchand. They set up their dairy farm in Deloraine, North Tasmania in 1986. Frank, originally from Switzerland began making traditional Swiss style cheeses and so the Heidi Fram Gruyere was born. Known for its excellent melting properties this cheese is perfect for grilling and is traditionally found on top a French onion soup. It's flavour profile can be described as rich, creamy, salt and nutty.

Malfatti

It is believed that these rustic spinach ricotta dumplings originated in Northern Italy. They are made by hand and are usually not uniform in shape or size hence the name which translates to "badly made/formed". However rustic they may appear they are definitely delicious.

Confit Duck Bon Bon

To confit originally referred to anything preserved by slowly cooking it in any liquid. It's a traditional French cooking method and nowadays (and in our case) it tends to refer to food that's been slow cooked in fat. Our confit duck bon bon is the leg of the duck that's been slow cooked in duck fat, then shredded and rolled into a ball and crumbed.

Bisque

With French origins this "soup" is made from a seafood-based stock and is generally heavily seasoned, thick and creamy. The bisque featured on our menu is made from prawns shells. We consider our bisque to be rich and flavour packed and continue to use the same recipe we have for many years.

Wagyu (grade 8-9)

Wagyu is the collective name for the four principal Japanese breeds of cattle. "Wa" meaning Japanese and "gyu" meaning cow/cattle/beef. This particular breed of cattle produces a tender and marbled beef. We use an Australian company call "The Phat Wag" from the team at Hamilton Park Wagyu who offer a paddock to plate experience for their buyers. Australian grading differs slightly from Japan however the team at The Phat Wag have a special camera that allows them to take a picture of the butchered beef and it sent to Japan to get a authentic grading. In Australia we grade from 1-9+, 9+ being the highest.

Vol Au Vent

The name vol-au-vent is of French origin and literally means wind blown in reference to their lightness. It is a small round case of puff pastry typically filled with a savoury mixture of meat or fish with a rich flavourful sauce.

Grana Padano

Grana Padano is an Italian semi-fat, hard cheese with a finely grained texture. It is pale in colour and delicate in flavour. Originating in the Po River Valley in Northern Italy it is similar to Parmigiano Reggiano however its flavour profile is gentler on the palate as it has a nutty profile with a subtle saltiness unlike its counterpart.

Lions Mane Mushroom

Native to North America, Asia and Europe, it has a long history of use in East Asian medicine and is believed to have many health benefits. They get their name from the way they grow as they resemble shaggy white lions mane. It has a mild sweet flavour and tender texture, its often used as a seafood replacement in vegan dishes as most people say it equates the taste of lions mane to that of lobster or crab meat, with earthier overtones. We get our mushroom from local supplier "Gin Gin Gourmet Mushrooms"

Yuzu

Yuzu is a citrus fruit originating in East Asia but now commonly cultivated in New Zealand, and Australia. It tastes like a mix of lemon, mandarin and orange but also has flavours of lime and grapefruit.

Miso

This is a very typical Japanese seasoning. It has a very complex flavour profile with a mixture of sweet, salty and a little sour but mostly big punches of umami. It's typically made from fermented soybeans but can also contain barley, rice or even seaweed.