



RESTAURANT & BAR

Small Bites

Garlic Bread , ciabatta, garlic butter	9.0
Hand Cut Chips , aioli (gf)	12.0
Baked Brie , caramelised onion, turkish bread	15.0
Crab Toast , toasted sourdough, crab mayonnaise, avocado & watermelon radish	15.0
Chicken Wings , sweet lime sauce, chilli & roasted peanuts (gf)	15.0
Sweet Corn , salsa & aioli(4) or Pork Croquettes (3), aioli	15.0
Sticky Pork Belly Bites , with chilli jam & slaw	17.5
Miso Eggplant , harissa spiced chickpeas, tempura broccolini & pickled local mushroom (vegan)	18.0
Beef Carpaccio , rocket, olive & truffle tapenade	19.5

Burgers - gluten free bread available upon request

Grilled Steak Sandwich , cheddar cheese, caramelised onion, sweet mustard mayo on turkish bread & hand cut chips	26.0
Stirling Ranges Angus Beef Burger , bacon, cheese, tomato relish on brioche, onion rings & hand cut chips	26.0
Snapper Sandwich , battered or grilled, tartare, slaw on turkish & sweet potato chips	24.5
Southern Fried Chicken Burger , lettuce, pickle & herb dressing on brioche & hand cut chips	25.5

Pizza - gluten free bases available, additional charges may apply

Margherita , cherry tomatoes, mozzarella & basil	22.0
Sausage & Pepper , fennel & chilli pork sausage, roast red pepper, mozzarella	24.5
Slow Cooked Lamb , amelia park lamb, fresh chilli, green tomato chutney, raita	25.0
Chorizo & Prawn , fresh chilli, rocket	26.0

Salads

Roasted beetroot , kale, coconut pumpkin, quinoa & candied walnut salad (vegan)	24.5
add fried goats cheese with orange blossom honey	5.5
Salt & Pepper Squid Salad	24.5
fried baby squid, asian slaw charred pineapple, peanuts (gf)	

Main Plates

Fish & Chips	26.5
beer battered or grilled, tartare, dressed leaves	
Napolitano Chicken Breast	29.5
beetroot, asparagus, pommé dauphine, basil cream sauce	
Cone Bay Barramundi	32.5
nero risotto, bumbu sauce with papaya salad (gf)	
Amelia Park Lamb Rogan Josh	28.5
with naan, raita, green tomato chutney, fresh chilli, salad & hand cut chips OR rice	
12 hour Braised Beef Cheek	31.5
colcannon mash, broccolini, confit cherry tomatoes (gf)	
American Style Sticky BBQ Pork Ribs	31.5
slaw, hand cut chips, sriracha mayonnaise (gf)	
Prawn & Chorizo Linguine	29.5
basil, tomato & sugo rosa	
Saffron Cavatelli	28.5
zucchini, peppers, olive cheeks, macadamia shavings, kale & basil romesco (vegan)	
Confit Duck Leg	30.5
duck, leek & mushroom cappelletti, mushrooms, bok choy & broth	
House Gnocchi	32.0
12 hour slow roasted Amelia Park lamb, braisage & peas	
Crispy Berkshire Pork Belly	34.0
braised savoy cabbage with bacon, apple sauce, pork croquette, broccolini	
<u>A Little on the Side</u>	
Broccolini & Asparagus , piccalilli	12.0
Baby carrots , pickled mushrooms	12.0
Colcannon Mash	12.0
Tomato Salad	12.0

Any alterations may incur additional charges.

Please let the staff know about any dietaries when ordering and we will make all efforts to meet them. Please note that dishes are prepared in a kitchen that handles milk, egg, soy, seafood, nuts, sesame seeds and gluten. We cannot guarantee cross contamination will not occur.



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Something Sweet

White Chocolate Sphere , chocolate mousse, popping soil, melting chocolate & raspberry sorbet	14.0
Sticky Date Pudding , butterscotch, salted caramel popcorn, vanilla ice cream & brandy snap	14.0
Chocolate Brownie , hazelnut praline, vanilla ice cream	14.0
Crème Brûlée , biscotti (gf)	14.0
Coconut Yoghurt Panna Cotta , summer fruits, passionfruit & agave (vegan)	14.0
Classic Lemon Tart , blueberries, vanilla ice cream, caramel crumb	14.0
Warm Crepes , with apple & cinnamon compote, salted caramel ice cream , hazelnut praline & anglaise (GF)	14.0
Cheese Board for 2 , king island roaring forties blue cheese, king island surprise bay cheddar, quince, figs & ginger crispbread	28.0