

Chef's Specials

STARTER

CHEESE & OLIVE BOARD

Aged cheddar, double brie, Roaring Forties blue, Lavosh, marinated olives, prosciutto, quince paste, grapes

\$25

SALADS

SUMMER LEAF SALAD (V) (GF)

Butter beans, currants, toasted almonds, Persian fetta, green peas, watermelon radish, seeded mustard vinaigrette

\$23

MAPLE GLAZED ROAST PUMPKIN SALAD (VG) (GF)

Beetroot jam, quinoa, black grapes, toasted mixed seeds, mint, spring onion, vincotto

\$20

MAINS

FETTA & SPINACH STUFFED CHICKEN (GF)

Mushroom, chat potatoes, carrot, asparagus, rosemary red wine jus

\$26

PORK BELLY (GF)

Pumpkin & ginger puree, snow pea sprouts, radish, candied walnuts, pickled onion

\$31

BUTTERMILK FRIED CHICKEN BURGER

Chipotle mayo, spiced guacamole, tomato, lettuce. Served with chips

\$22

DESSERT

PASSIONFRUIT CHEESECAKE

Mixed berry compote

\$11