



Starter

Parmesan, herb and confit garlic focaccia	10
Salt and pepper squid, fennel seed and malt vinegar mayo	12
Lime zest salt tempura prawns, peri peri mayo, corn salsa	12

Entrée

Soup of the day	12
Roast quail breast, confit quail leg, courgette pesto, savoury granola, blackberry jus*	19
Slow cooked goat ragù, potato beetroot gnocchi, rocket, oven roasted tomatoes, dukkah, herb oil	18
Seared tuna sashimi, Asian slaw, parsley-wasabi, yuzu yoghurt, toasted sesame*	18
Ricotta and spinach gnudi, puttanesca, rocket oil, crispy basil, baby capers, garlic pangrattato, parmesan	18
Oysters natural, cucumber mignonette*	4.5e
Oysters Kilpatrick*	5.5e

Main

Roasted chicken supreme, garlic tarragon brioche pudding, green beans, crumbed feta, preserved lemon herb butter sauce	40
Chargrilled lamb backstrap, charred capsicum Romesco, Milawa seeded mustard tossed potatoes, asparagus, balsamic heirloom bell pepper, smoked almond tarator*	43
Confit duck leg, slow cooked duck croquette, miso soubise, braised red cabbage, broccolini, spiced fig chutney, cinnamon jus	45
South Indian marinated kidney beans croquette, pilaf rice, crushed crispy potatoes, green peas, mint chutney, chilli lime dressing, fresh herbs^*	35
Fish of the day	MP

10% Public Holiday Surcharge

* no gluten ingredients ^ Vegan MP Market Price



From the Grill

Grass fed Angus New York strip 300g*	48
Grass fed Angus scotch 300g*	49
Grass fed Angus eye fillet 250g*	52
<i>All served with potato rosti, seasonal greens, caramelised balsamic baby radish</i>	
<i>Your choice of: Dianne mushroom sauce*, red wine jus*, bacon jam, or creamy pepper sauce*</i>	

Sides

Fried potatoes, chicken salt, truffle mayo*	11
Crispy chips, tomato chutney	11
Green beans, silky yoghurt, chilli oil, smoked almonds	11

Dessert

Warm upside down chocolate hazelnut and pear cake, choc-nut bark, cherry ice cream	19
Rhubarb and peach crumble, brown sugar crisp, vanilla custard, ice cream	19
Spiced pumpkin cake, coffee cream cheese, pepita brittle, salted caramel ice cream	18
Coconut mango parfait, ginger jam, cinnamon chick peas, toffee crisp [^] *	18
Chefs' selection of three local cheeses, quince paste, smoked almonds, fruit chutney, seasonal fruit, lavosh	26

Sweet Treat

Walnut and brown sugar cake, coffee syrup	10
Ginger dulce de leche, pecan tart	10
Chèvre cheese balls, onion jam, sticky apple balsamic*	10