

MENU

ENTREE

cured meats, olives, onion jam, ciabatta (gfo)

or

paprika dusted squid, spiced chipotle mayo, rocket, lemon

or

caramelised brussels sprout & lemon arancini,
tomato pesto, rocket, parmesan (v)

MAIN

crispy skin chicken breast, romesco, wild grains,
roasted balsamic shallots, pan sauce (gf)

or

pork belly, potato dauphinoise, cauliflower purée,
charred radicchio, jus (gf)

or

grilled salmon, soba noodle salad with shaved sweet potato, chilli,
garlic, shallots, bean shoots, coconut, peanuts, coriander, mint

or

house-made pappardelle, roasted almond & tomato pesto, basil,
zucchini, chilli flakes, flaked almonds (v)

or

'stirling ranges' 300g sirloin steak (medium),
parmesan & thyme polenta, spinach purée,
fried enoki mushroom, jus (gf)

(\$10 surcharge)

DESSERT

chocolate & raspberry delice, raspberry coulis,
white chocolate shards

or

sticky date pudding, vanilla ice cream,
coffee baileys butterscotch

(gf) gluten free (gfo) gluten free option --- 10% surcharge applies on public holidays