

Menu



SOMETHING TO START

Organic La Tartine Sourdough Bread \$9

with a choice of Olive Oil & Balsamic Reduction or Lemon Myrtle Butter.
Add Dukkha \$1

Garlic Bread \$9.5

Organic Sourdough served with Garlic Butter + Parsley.

SOMETHING LIGHT

Prawn & Chorizo Salad \$30

With Compressed Watermelon, Feta and Basil GF

Truffle Poached Chicken Breast \$24

With Asparagus, Parmesan & Truffle Aioli GF

Silken Tofu \$22

With Asian Salad, Soy & Sesame Dressing (Vegan)

Pork Belly \$24

With Thai Caramel, Pineapple Salsa & Nam Jim Dressing DF

SOMETHING SUBSTANTIAL

Lavender Glazed Duck \$42

With Fennel, Peaches & Duck Jus

Tandoori Cauliflower \$32

With Cauliflower Puree, Caramelised lemon, Blistered Cherry Tomatoes & Curry Leaf V

Roast Chicken Breast \$40

With a mushroom, Tarragon, Baby Hasselback Potato, Double Smoked Bacon & Caramelised Eschallot Sauce

Fish & Chips \$38

Pan-seared Barramundi served with Chips, Mixed Leaf Salad, Lemon & Tartare GF DF

Riverine MBS 2+ Sirloin \$65

With Duck Fat Potato Fondant, Bone Marrow Herb & Shallot Butter & Bordelaise Sauce GF

SIDES

Hand Cut Chips with Aioli GF DF \$12

Mixed Leaf, Chickpea, Tomato, Roasted Spanish Onion, Lemon Tahini Dressing with Dukkha & Pomegranate \$14

Broccolini with Buerre Noisette and Toasted Almonds GF \$16

DESSERTS

Mango Semi Fredo \$18

With Fresh Mango, Kaffir Lime, Lemongrass & Vanilla Syrup

Raspberry Ripe \$18

Chocolate Coconut Mousse, Coconut Foam, Raspberry Coulis, Raspberries & Coconut Chips V GF DF

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | Vegan

10% Surcharge applies on Public Holidays / Menu subject to change