



## Something Small

Local squid, blistered tomato, olive celery parsley salad,  
lemon and peppercorn dressing <sup>GFA</sup> \$19

Western Plains pork belly, quinoa, sesame seeds,  
confit garlic, tahini yoghurt <sup>GFA</sup>  
\$19

Pan fried scallops, pea puree, smoked bacon veloute,  
locally foraged herbs <sup>GFA</sup>  
\$19

Braised goat shoulder, Drysdale goats cheese,  
preserved lemon, brussel sprouts, ras el hanout glaze <sup>GFA</sup>  
\$19

Roasted root vegetable tarte tatin, smoked scamorza,  
shallot marmalade, wild roquette

GFA: A gluten free option is available. Please discuss your requirements with your waiter

*There is a 20% surcharge on public holidays*



## Something Bigger

Duck breast, Jerusalem artichoke, tempura broccolini,  
carrot, ginger jus  
\$38

Wild Clover lamb rump, turmeric roasted cauliflower,  
eggplant puree, charred capsicum, wheat pearls, jus  
\$38

Hopkins River eye fillet, blackened onion, garlic kipfler hash,  
winter greens, mushroom and gorgonzola sauce  
\$42

Crispy skin Kingfish, bloody mary, braised fennel, crispy vine leaf,  
Manzanillo olive oil snow, herb oil  
\$36

Roman gnocchi cake, butternut pumpkin, pumpkin puree, 63<sup>0</sup> egg,  
fennel dukkah  
\$30

*All our main courses have gluten free options – please discuss with your waiter*

### **Sides \$12**

Crispy chats, smoked rosemary salt

Sautéed broccolini, mustard butter

Quinoa, pear, pomegranate, fetta & soft herb salad

Butternut pumpkin, roasted roma tomato, spinach, dukkah dressing

*There is a 20% surcharge on public holidays*



## Something Sweet

Frangelico panna cotta, almond sponge, tia maria gel,  
vanilla cream, coffee dirt

\$18

Chocolate crème brulee, dehydrated white chocolate,  
candied orange, crème fraiche <sup>GFA</sup>

\$18

Wattle grove honey parfait, winter fruit compote,  
honeycomb <sup>GFA</sup>

\$18

Spiced banana pudding, sautéed banana, date puree,  
coconut sorbet, toffee sauce

\$18

A selection of local and imported cheeses, quince jelly,  
sea salt lavosh, pear <sup>GFA</sup>

For 1 - \$20

For 2 - \$38

2012 Limited Release Late Harvest Viognier (375ml)

**G \$14 / B \$50**

### **Coffee, Tea \$4**

Cappuccino, latte, flat white, long black, short black, macchiato, hot chocolate  
T2 Tea – English Breakfast, Irish Breakfast, Earl Grey,  
Just Peppermint, Lemongrass & Ginger, Sencha Green, Organic Chai

*There is a 20% surcharge on public holidays*