



AUTUMN 2017 DINNER

6pm – 10pm

TO START

Sour dough ciabatta panini , roast garlic, parsley butter, Spanish paprika	\$9
Sour dough ciabatta panini , marinated olives, Persian feta, onion jam	\$15
Chef's soup of the day , served with warm artisan bread [v, gf]	\$18
Roast pumpkin salad , charred shallots, Persian feta, rocket, pine nuts, coriander [v, gf]	\$18
Coffin Bay oysters , lemon, apple and vodka sorbet [gf]	1/2 dozen \$22 1 dozen \$42
Vanilla flavoured burrata , marinated heirloom beetroot, Banyuls emulsion, balsamic ribbons	\$21
Seafood tasting plate , Hervey bay scallop, confit ocean trout, spanner crab remoulade, avocado dressing, saffron aioli [gf]	\$24
Pork hock terrine , marinated prunes, pickled pear, toasted bun	\$20

MAINS

Baked ricotta, potato gnocchi , spinach puree, crispy sage, pine nuts, rice crisp, aged parmesan [v]	\$32
Twice cooked Berkshire pork belly , Hervey Bay scallop, vanilla carrot puree, morello cherries [gf]	\$35
Duo of lamb , lamb loin, braised shank, lemon infused labneh, zaatar quinoa, harissa emulsion [gf]	\$42
White River veal saltimbocca , veal loin, tempura veal sweet bread, wilted spinach, cherry tomato vinaigrette	\$40
Pan fried catch of the day , herb barley and fennel risotto, petit vegetables, caviar, beurre blanc	\$42

MAINS TO SHARE

Slow cooked, spice marinated milk fed lamb shoulder , saffron cous cous, roast pumpkin, yoghurt, tahina garlic sauce	\$68
Steamed whole baby barramundi , steamed broccolini, jasmine rice, soy, scallion, chilli, ginger glaze	\$64

FROM THE GRILL

220gm free range chicken breast [gf, r]	\$35
250gm Pinnacle beef sirloin [gf, r]	\$38
250gm Pinnacle beef tenderloin [gf, r]	\$41
220gm Tasmanian salmon [gf, r]	\$35
200gm Flinders Island lamb loin	\$41

All grill items include a choice of one side and one sauce

Sauces: Béarnaise | Peppercorn | Red wine jus | Oriental glaze | Mushroom sauce

SIDES

Crunchy chips with aioli	\$8
Steamed baby vegetables with rosemary sea salt [gf, v]	\$8
Rocket and grana padano salad with lemon dressing [gf, v]	\$8
Sauteed broccoli with toasted almonds [gf, v]	\$8
Roast kipfler potato [gf, v]	\$8
Garden salad with lemon dressing [gf, v]	\$8
Roast pumpkin, tahina, garlic yoghurt [gf, v]	\$8

DESSERT

Mango flavoured semifreddo , soft coconut and lime cake [gf]	\$16
Tiramisu , biscotti, candied hazelnuts, coffee anglaise	\$16
Trio of desserts , vanilla panna cotta, chocolate cup, two layer cheesecake	\$16
Black forest mousse , passionfruit puree, seasonal berries	\$16
Seasonal fruit plate , natural yoghurt, honey	\$13
Cheese plate , Cracker Barrel black waxed aged cheddar, Heritage blue vein cheese, Wattle Valley double brie, Wattle Valley goat cheese, served with crackers, lavosh, nuts, quince paste	Small \$14 Large \$27
<i>Small plate: select two cheeses Large plate: includes all four cheeses</i>	
Bravo premium gelato , Caramelised fig Pistachio Raspberry Mango Chocolate Lemon	\$5 per scoop