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**MAINS**

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**BEER BATTERED FISH and SHOESTRING FRIES** | \$29 <sup>GF</sup>  
mixed leaf salad, house-made tartare sauce

**WARM BABY BEETROOT AND CLEVEDON BUFFALO CURD SALAD** | \$29 <sup>V</sup> <sup>GF</sup>  
cauliflower puree, red, golden and chioggia beets, roast fennel, walnuts, beetroot relish

**MARKET FISH** | Wait staff to advise

**CRISPY TWICE COOKED PORK BELLY** | \$34 <sup>GF</sup>  
creamy garlic mash, braised red cabbage, green beans, pancetta batons, cider jus

**ROAST DUCK BREAST** | \$36 <sup>GF</sup>  
shredded confit duck leg w/ lentils brunoise vegetables, celeriac puree, crushed hazelnuts, blackberry vinegar gel, roast duck jus

**CHICKEN ROULADE BACON WRAPPED w/ mozzarella, cream cheese and cashews** | \$36 <sup>GF</sup>  
rosemary pommes anna, pumpkin puree, green beans, chicken jus

**LAMB RUMP** | \$36 <sup>GF</sup>  
kumara gratin, roast fennel, purple carrot puree, broccolini, house-made mint sauce

**SLOW COOKED BEEF SHORT RIB** | \$37 <sup>GFA</sup>  
sautéed button mushrooms, roast baby carrots, confit onions, creamy garlic mash, pancetta and caramelised onion croquettes, shiraz jus

**HEREFORD PRIME SCOTCH FILLET (260g)** | \$39 <sup>GFA</sup>  
rosemary sea salted crispy hand-cut fries, beer battered onion rings, parmesan, cherry tomato and rocket salad, creamy mushroom sauce

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**SIDES**

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creamy garlic mash | \$7 <sup>GF</sup>

seasonal vegetables with extra virgin olive oil and sea salt | \$7 <sup>GF</sup>

mixed leaf salad with shaved parmesan | \$7 <sup>GF</sup>