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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

**HERB AND GARLIC ROASTED PORTOBELLO MUSHROOMS** | \$29 <sup>V</sup> <sup>GF</sup>  
pea puree, roast kumara, baby carrots, confit onions, slow roast tomato

**MARKET FISH** | Wait staff to advise

**CRISPY TWICE COOKED PORK BELLY** | \$35 <sup>GF</sup>  
creamy garlic mash, braised red cabbage, green beans, pancetta batons, cider jus

**CHICKEN ROULADE BACON WRAPPED w/ feta** | \$36 <sup>GF</sup>  
crispy potato cubes, cauliflower puree, roasted baby beetroot, walnuts, rocket, chicken jus

**ROAST DUCK BREAST** | \$37 <sup>GF</sup>  
roast fennel puree, smokey tomato braised duck leg w/ white beans, baby carrots,  
roast duck reduction

**LAMB RUMP** | \$37 <sup>GFA</sup>  
roasted eggplant puree, mediterranean vegetables, green beans, crumbed haloumi, dukkha

**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)** | \$41 <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>