



MAINS

BEER BATTERED FISH and SHOESTRING FRIES | \$29 ^(GFA)
mixed leaf salad, house-made tartare sauce

MACADAMIA, HERB AND PARMESAN CRUSTED PORTOBELLO MUSHROOMS | \$29 ^(V) ^(GF)
pea puree, roast kumara, baby carrots, confit onions, slow roast tomato

CRISPY TWICE COOKED PORK BELLY | \$36 ^(GF)
creamy garlic mash, braised red cabbage, green beans, pancetta batons, cider jus

CHICKEN ROULADE BACON WRAPPED w/ pesto and mozzarella | \$37 ^(GF)
cauliflower puree, roast potato cubes, broccolini, chicken jus

SLOW COOKED BEEF SHORT RIB | \$38 ^(GFA)
creamy garlic mash, button mushrooms, baby carrots, ox tail and marrow filo, crispy speck,
red wine and ox tail reduction

EXPLEO LAMB T-BONE | \$39 ^(GFA)
kumara gratin, green beans, cumin and sumac lamb croquettes, eggplant kasundi,
fried shallots, mint yoghurt

HEREFORD PRIME SCOTCH FILLET (260g) | \$41 ^(GFA)
hand-cut chunky fries, fresh rocket and parmesan salad, beer battered onion rings,
creamy mushroom sauce

ROAST DUCK BREAST AND CONFIT DUCK LEG | \$42 ^(GF)
, beauregard kumara puree, baby bok choy, duck fat crisps, hazelnuts,
grand marnier and star anise jus

ROASTED WHOLE LAMB SHOULDER (2 person share) | \$82 ^(GF)
rosemary sea salt roast potato cubes, winter vegetables
Your choice of: house-made mint sauce or shiraz jus or mint yoghurt

SIDES

creamy garlic mash | \$8 ^(GF)
assorted vegetables w/ sea salt and extra virgin olive oil | \$8 ^(GF)
mixed leaf salad with shaved parmesan | \$8 ^(GF)

^(GF) GLUTEN FREE

^(GFA) GLUTEN FREE AVAILABLE

^(V) VEGETARIAN