

Dinner

Entrees

Soup of the Day served with warm bread	13
Toasted breads with seasoned extra virgin olive oil, Dukkha spices & Balsamic oil	17
Bruschetta - Bocconcini, Heirloom tomato, red onion, olive oil Balsamic reduction and fresh basil on toasted sour dough	17
Wild Mushroom Arancini served with truffle oil	17
Handmade Gnocchi with Antibiosis and fresh grated Grana Padano	20
Seared Scallops with Romesco sauce, charred onion petals, basil oil & micro herbs	23



Mains

Clear mountain burger, 2 Patties, bacon, lettuce, tomato, chips and salad	24
Cauliflower Steak with pistachio & pine nut pesto, pear and cucumber (DF, GF, VG)	24
Supreme of Chicken - pan fried gnocchi, mushroom confit and corn puree & Jus	33
Atlantic Salmon - cauliflower textures, basil oil and spinach	34
Slow cooked Lamb Shanks - mash, rosemary jus and roasted vegetables	34
Pan seared Duck breast with pomegranate jus, beetroot pure, baby beets, basil oil and roast Dutch carrots (GF)	38
Slow cooked Pork belly, braised red cabbage, Dutch carrots, broccolini, grilled apple & jus	38
300g Rib Fillet - Paris mash, broccolini, mushroom fricassee	40
Sides	
Mixed leaf salad	7
Buttered broccolini, Dutch carrots & wilted spinach	8
Truffle Chips with Grana Padano	10



Desserts

Gourmet coffee or tea with three mini desserts	12
Apple Tarte Tatin - with Vanilla Bean Ice Cream	15
Chocolate Fondant with salted caramel ice cream	15
Pavlova - whipped cream, fresh fruit	15
House made Profiteroles - whipped cream, mascarpone, tempered chocolate, lemon	16
Gourmet cheese board with Danish Blue, Double Brie and smoked cheddar with savoury biscuits, house made quince paste and grapes	32

Kids

\$14

Crumbed chicken, chips and salad

Battered fish, chips and salad

Cheeseburger slider and chips

Penne Bolognaise with cheese

Grilled chicken with broccolini and mash

All kids meals include ice cream dessert

Enjoy!