



STARTERS

garlic & herb bread V persian fetta, olive tapenade	10
soup of the day crusty bread roll	12.5
turkish bread V duo of dips, dukkah & olive oil	16
soba noodles <i>duck slow-cooked in a fragrant, aromatic asian broth</i> braised duck, pickled shitake mushrooms, kailan, masterstock, sesame	19
sweet potato gnocchi GF, V wild mushroom, sage, cep sauce, shaved reggiano	19
roast pumpkin V roast pumpkin & ricotta rotolo, broccolini, pine nuts, beurre noisette	20
free range duck saucisse <i>french style duck sausage with thyme, bacon & cranberries</i> white bean puree, cherry strudel, watercress, walnut, sage, vanilla	22
kangaroo loin GF, DF native pepper, aussie dukkah, beetroot agrodolce, golden beets	23
local sand crab GF <i>beautiful queensland spanner crab sourced from the fraser isle</i> tomato & saffron bavroise, radish, broad beans, asparagus, caviar dressing	24
seared scallops DF <i>a prize-winning dish created by our apprentice, using the finest canadian scallops</i> cucumber, daikon, galangal, soju, soy crisp	25

FROM THE GRILL

300G black angus sirloin GF cape grim, TAS, grass fed	39
200G eye fillet GF cape byron, NSW, grass fed angus	42
300G scotch fillet GF riverina, NSW, min. 120 day fed grain	46

ALL STEAKS SERVED WITH WILTED SPINACH, TRUFFLED PARIS MASH, GLAZED BABY CARROTS - OR - CHIPS & SALAD

CHOICE OF SAUCE

red wine jus **GF**
porcini jus **GF**
café de paris butter **GF**

L A M B E R T S

MAINS

sweet potato gnocchi V, GF wild mushrooms, sage, cep sauce, shaved reggiano	29
chickpea panisse GF, DF, V, V+ ratatouille vegetables, red pepper gel, basil oil, olives	30
herb roasted chicken GF <i>sous vide breast & leg</i> truffled paris mash, peas, snaps, zucchini, jus gras	32
crisp pork belly GF <i>valenca pork, free range & grain fed from victoria</i> lyonnaise potatoes, apple soubise, savoy cabbage, calvados jus	34
house made seafood fettuccine DF <i>our customer's long-time favourite</i> fish, prawns, mussels, squid, garlic, chilli, parsley, evoo	35
monk fish GF <i>also known as "poor man's lobster" due to its similar flavour, sourced from nelson bay NZ</i> serano ham, wild mushroom fricassee, chestnut, spinach	36
murray cod GF <i>an amazing wild fish, straight from the murray river</i> freemantle octopus, chickpea, fennel, lemon, olive oil veloute	38
barramundi GF, DF charred corn, samphire, squid, turtle beans, mojo verde	38

ON THE SIDE

beer battered chips V spiced tomato chutney	8
garden salad V+, V, GF, DF	8.5
green beans V, GF garlic butter, sea salt	9
honey glazed carrots V, GF, DF tahini, sesame seeds	9
truffle fries V truffle oil, parmesan	9.5

L A M B E R T S



DESSERT

vegan crème caramel V+ coconut crème caramel, fruit pearls, seasonal fruits		14.5
carrot cake garden mascarpone, carrot, cream cheese snow, chevre ice cream		15
pretzel nougat <i>the nostalgia of a childhood ice cream cone – with a twist!</i> frozen pretzel nougat, caramel, almond wafer, ice cream cone		15.5
white chocolate white chocolate bavaroise, tuille, raspberries, cinnamon & doughnut ice cream		15.5
peanut mochi <i>inspired by both the japanese & south east asia summer</i> warm peanut mochi, coconut & ginger anglaise, black rice, sesame ice cream		16
chocolate tart bitter chocolate & orange tart, berries, whipped yoghurt, mandarin sorbet		16.5
cheese selection quince paste, lavosh, walnut bread	FOR 1 FOR 2	22 32

LIQUID DESSERT

affogato espresso, vanilla bean ice cream		8.5
liqueur coffee irish - jamesons jamaican - tia maria french - grand marnier saville - cointreau italian - amaretto highland - ballantines		13.5
nutella martini vodka, baileys, frangelico, milk, nutella, chocolate floss & mars bar		22
dessert wine 2015 frogmore creek iced riesling - coal river valley, TAS loaded with orange zest & lemon blossom the sweet stone fruit & ripe apple flavours linger indefinitely, nourished by characteristic cool climate mineral acid	GLASS BOTTLE	11 55

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