

eats

ENTRÉE

Oysters Natural / 4.5 ea
apple cider and shallot mignonette

Marinated Mixed Olives / 10
mount zero olives with lemon & rosemary

Flash-fried Hawkesbury River Calamari / 21
seasoned with salt and Tasmanian mountain pepper,
served with salad and aioli

Croquettes (4) / 18
roasted corn and capsicum, goats cheese and chipotle aioli

Italian Style Meatballs (4) / 18
roasted garlic and rosemary meatballs baked in red wine sugo
and served with focaccia

MAIN

Chicken Supreme / 28
herb marinated hazeldene's chicken breast with ancient grain
field mushroom risotto and parmesan-reggiano

Barramundi / 38
cauliflower purée, confit of roasted fennel and broccolini with
lemon and caper sauce

Truffled Mushroom Pappadelle / 28
roasted field mushrooms, truffle oil and parmesan reggiano

Warm Roasted Pumpkin Salad / 18
beetroot purée, winter greens, walnuts and goats cheese

King Prawn Chilli Linguine / 32
locally sourced king prawns, vongole clams and crispy gremolata

DESSERT

Sticky Date Pudding / 15
with cream and caramel sauce (add ice cream \$3)

Chocolate Brownie / 12
with cream (add ice cream \$3)

FROM THE GRILL

with Café de Paris butter,
shoestring fries and salad

300g Market Sirloin / 38

chef's selection, please ask staff

350g Grass Fed Black Angus MB2+ Hanger / 43

Cape Grim TAS

300g Grass Fed Black Angus MB2+ Scotch Fillet / 45

Gippsland VIC

180g Grass Fed Black Angus MB2+ Eye Fillet / 45

Gippsland VIC

Sauce Options

red wine jus 3.00

horseradish cream 2.00

bourbon pepper sauce 3.00

classic mushroom jus 3.00

Sides to Share

cheesy garlic cob loaf / 12

mashed potato / 10

triple cooked crushed potatoes / 12

honey and truffle roasted heirloom carrots / 13

house salad with pickled vegetables and dressing / 10

PUB CLASSICS

Bangers and Mash / 25

cumberland sausages, onion gravy and mashed potato

Chicken Parmigiana / 28

panko crumbed schnitzel, napoli sauce, ham, mozzarella and parmesan, served with shoestring fries and mixed leaf salad (eggplant option \$23)

Winter Beef Burger / 22

house ground sirloin, caramelised onions, mushrooms, cheese, bacon, mustard, pickles and shoestring fries (VG, GF option)

Battered Fish and Chips / 26

lemon, tartare, crushed peas and mixed leaf salad