

DINNER MENU

ENTRÉES

Duck prosciutto 26

Stone fruits, crispy enoki mushroom, cherry gel (df)

Tuna on tuna 25

Local tuna, tonnato sauce, caper berries, celery salad, caramelised onion (gf, df)

Crispy pancake cherry tomato risotto 26

Burrata, black garlic gel and smoked basil salt, vincotto (v)

Heirloom tomato gazpacho 24

Smoked compressed watermelon and cucumber salsa, green oil (vg, gf)

PASTA

Spaghettonne tricolore 32

Provola piccante-courgette- sundried tomato sauce (v)

Duck ragout and cointreau gnocchetti 35

Herbs de Provence and orange infusion

MAINS

Pasture fed 180 days 400g scotch fillet MBS 5+ (gf) 58

Grain fed 250g striploin MBS 3+ (gf) 56

The above steaks will be served with sweet potato and honey goat cheese mille-feuille, vermouth jus

Macadamia and saltbush crust Humpty Doo barramundi 48

Pickled bush tomato, summer herb and fennel salad, native finger lime caviar,
lemon myrtle beurre blanc (gf, cn)

Pasture raised chicken & mushroom roulade 38

Davidson plum caviar, grill king oyster mushroom, quandong jus,
native greens, warrigal greens pure (gf)

(gf) Gluten Friendly (v) Vegetarian (vg) Vegan (cn) Contain Nuts (df) Dairy Free

Allow us to fulfill your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.

SIDES

Charred broccolini 18

Lemon myrtle hollandaise, smoked almond crumble (gf, v)

Truffle mashed potatoes 19

With shaved pecorino cheese (gf, v)

Rocket, parmesan & pear salad 18

Aged balsamic, spiced honey, toasted almonds (v)

Charred corn & smoked native pepper salsa, river mint (v) 18

Sourdough bread with native herbs butter (v) 15

DESSERTS

Glazed yuzu parfait 18

Gingin poached Pear, Gin Infused Meringue and Chocolate Soil

Hazelnut & chocolate semifreddo (vg, gf) 18

Summer berry eton mess 18

vanilla & coconut chantilly, crushed meringue, seasonal berries, chocolate soil

KIDS MENU

12 years and under

Kids fish and chips 15

Kids cheeseburger 15

Brioche bun, burger patty, cheddar cheese, chips, tomato sauce

Kids chicken nuggets 15

Vanilla ice cream 5

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