

## Dinner:

### To Start

#### Local Wymah Organic Olives

house marinated (gf) 7.5

#### Polenta Chips

tarragon aioli (gf) 9.5

#### Dips Plate

housemade dips & charred flatbread 14

#### Housemade Terrine

chutney & grilled sourdough 15

#### Beetroot Carpaccio

chevre goats cheese, candied walnuts, salad greens & maple dressing (gf) 15.5

#### House Smoked Salmon Gravlax

herb crème, beetroot, cucumber & soft herbs 16

#### Chilli Salted Calamari

chilli jam 16.5

### Main Event

#### Housemade Ricotta Gnocchi

confit heirloom tomatoes, herbs, fresh ricotta & parmesan 24

#### Chermoula Spiced Lamb Rump

lebanese braised chickpeas, eggplant & jus (gf) 36

#### Confit Pork Belly

confit pork belly, pan seared scallops, chorizo crumb & pea tarragon veloute 35

#### Orange Glazed Confit Duck

blood orange, broadbeans, asparagus, braised endive & jus (gf) 33.5

#### Mitta Valley Grass Fed Porterhouse Steak

café de paris butter, pomme frites & petit salad (gf) 36

#### Fish Of The Day

Market Price - please ask wait staff

### On The Side

#### French Fries

aioli (gf) 8

#### Green Leaf Salad

house dressing (gf) 7

#### Sauteed Green Beans

chardonnay dressing, almonds & fetta (gf) 9