

## 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

#### Zucchini Flowers

chevre goats cheese, lemon sorrel & raddish 18.5

#### Housemade Terrine

chutney & grilled sourdough 16

#### Kingfish Ceviche

coconut leche de tigre & sweet potato crisps (gf) 17.5

#### Chargrilled Calamari

romesco, garden greens & corn salsa 18.5

### Main Event

#### Housemade Ricotta Gnocchi

confit heirloom tomatoes, herbs, fresh ricotta & parmesan 24

#### Confit Pork Belly

confit pork belly, pan seared scallops, chorizo crumb & pea tarragon veloute (gf) 36

#### Seared Duck Breast

chargrilled stonefruit, black pudding & cherry jus 37

#### 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