

Starters

| Artisan Sourdough bread Local Extra Virgin Olive Oil, aged Cabernet vinegar (vegan) | 8 |
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| Warm olives and Chorizo Mix of Kalamata and green queen olives, Spanish style chorizo sausage, sourdough (DF) | 10 |
| Soup of the day (V) Freshly made belly warmer, served with garlic rosemary focaccia | 18 |
| Heirloom Pickle beetroot (GF, vegan) Harissa hummus, rice crackers, semi dry grapes, cabernet dressing | 26 |
| Mussel pot (DF) Steamed South Australian blue in White wine, garlic and shallots, served with rosemary focaccia | 29 |
| Spinach ricotta ravioli (V) Roasted Pumpkin puree, nut butter, walnut, parmesan and sage | 24 |
| Persian Spiced Lamb, Braised, tender lamb , summer leaves, bulgur, cucumber, tahini yoghurt | 26 |

| Mains | |
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| Beef tenderloin (GF) Locally source beef, Black Garlic, caramelized onion, sweet potato puree, mustard beans, rosemary jus | 42 |
| Chicken supreme (GF) Speck and kale salad, corn puree, roast potato, jus | 32 |
| Crispy skinned Tassi Salmon (GF) Tuscan warm artichokes, olives, cauliflower puree, orange butter | 39 |
| Duck and port Pan seared duck breast, Port braised red cabbage puree, charred broccolini, juniper jus | 39 |
| Spinach ricotta ravioli (V) Roasted Pumpkin puree, nut butter, walnut, parmesan and sage | 32 |
| Grill Polenta cake, (vegan) , Grain salad, vegan kimchi, smoked capsicum sauce, grilled vegetables | 32 |

Side dishes

| Beer Batter Cajun Fries, (V) Garlic aioli or tomato sauce | 12 |
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| Steam vegetables, (GF, vegan) Lemon oil, dukkha | 10 |
| Garden greens, (GF, vegan) Verjus dressing, toasted seeds | 10 |
| Onion rings, (V) Smoky bbq sauce | 12 |

Dessert

| Australian Cheese Trio with crackers, grapes, walnutsMoss Vale BlueBerry Creek Farm, fish creek, VICBrieBinnorie Dairy, Lovedale, NSWCheddarMaffra, Gippsland, 24-month aged, clothbound, | 32 |
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| Quark mousse, (GF) Citrus salsa, lavender | 16 |
| Spiced almond & thyme cake, (GF) Kahlua cream, berries | 16 |
| Warm pouch Pears, (GF, vegan) Green tea hazelnut cookie crumble, vegan chocolate sauce | 16 |
| Chocolate brownie, (GF) Vanilla ice cream, berries | 16 |
| Wattle seed Affogato | 24 |



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