



All Day Dining

STARTERS

Artisan sourdough

Local extra virgin olive oil, aged balsamic vinegar (V)

11

Bruschetta

Heirloom cherry tomato, onion, basil, parsley, fetta on baguette, balsamic glaze.

22

TO SHARE

Peppers grazing platter

Selection of local cured meats, marinated olives, aged cheddar, chutney, sourdough

36

Duck Bao Buns

Marinated confit duck, pickled cucumber, siracha Mayo

24

SUBSTANTIAL

Beer battered flathead

Beer battered fries, chunky tartare sauce and garden leaves

34

300g Grass fed Rib sirloin

Chargrilled sirloin, thick cut chips, garden salad, red wine jus (GF, DF)

44

Pumpkin Ravioli

Sage butter, pine nuts, tartufo al pecorino ve

31

SOMETHING SWEET

Chocolate tart

Vanilla mascarpone, seasonal berries, pistachio soil
23

Rose Pavlova

mango salsa, passionfruit, watermelon, mint gf, v
21

Cheese plate

Selection of local & imported cheese, fruit, crackers
24

Devonshire Tea

2 scones with jam & cream, with your choice of tea or coffee
18

MENU IS SUBJECT TO CHANGE

10% Surcharge applies on Public Holidays