

Where food and service work in harmony

ENTRÉE

Confit garlic & herb turkish bread (v, df) \$9 per two slice serve

Chef's soup of the day, please ask our friendly staff for tonight's special (h) \$12

Charred ciabatta bread with roast capsicum, persian feta & balsamic reduction (v) \$16

Spicy buffalo wings with chimmi churri aioli \$20

Crispy pork belly with seared scallop, celeriac puree, apple jelly & tamarind glaze (gf) \$22

Roasted vegetable tart with danish feta crumb & shiraz glaze (v, h) \$17

King prawn ravioli with avocado salsa, crème fraiche & seafood bisque \$20

Pacific Oysters \$ 3.50 each

Natural - with orange mountain verjuice

Mornay

Kilpatrick

MAIN

Fish of the day, please ask our friendly staff for tonight's special MKP

Chicken Wellington with mushroom, dijon & shallot cheese, pumpkin puree, asparagus spears, port & redcurrant jus \$36

Osso Bucco with fried onion & pappardelle (h, df) \$34

Lamb pot pie with paris mash, mint peas & charred sourdough \$34

Five spice confit duck leg with pickle cabbage, sweet potato medley & pan jus (df, gf) \$38

Roasted field mushroom, red capsicum risotto, watercress salad (gf,v, h) \$30

OFF THE GRILL

Any of the following steak prices include your choice of a side, seasoning & sauce

220g Grassland Eye Fillet (mb+3) \$46

250g Grassland Sirloin (mb+3) \$40

300g Grassland Scotch Fillet (mb+3) \$44

SIDES

House cut chips with sweet chilli aioli (gf, v)

Roasted seasonal vegetables (gf, v, h)

Fresh sautéed beans in roasted pistachio butter (gf, v, h)

Arugula salad with pears, cherry tomatoes, pepita seeds & shaved parmesan (gf, v, h)

additional sides \$10 each

SAUCES AND SEASONING

◆ Blue Cheese ◆ Red Wine Jus (gf, df) ◆ Garlic Pepper Cream ◆ Dianne additional sauces \$1.50

DESSERT

Dark chocolate & baileys panacotta with honeycomb, meringue & raspberry coulis (gf) \$17

Fruit of the wood cheesecake with strawberry jelly, crème anglaise & white chocolate spoon \$17

Mango parfait with sugared macadamias, coconut ice-cream & toffee orange skins (gf) \$17

Affogato amaretto with caramelized fig gelato & hazelnut biscotti \$19

Deconstructed sticky date served with chantilly cream, white chocolate pencil & caramelized apple \$17