

DINNER

TERRACE KITCHEN

STARTERS

- Pea & ham soup** - green pea and smoked ham hock with sourdough **10**
- East Coast oysters** - Kilpatrick with prosciutto and Worcestershire sauce - Natural with lemon **4ea**
- Parisian gnocchi** - duck and mushroom ragout, pecorino, salted pumpkin seed praline, fresh basil **18**
- Slow cooked beef shin** - baby carrot, miso and cumin custard, toasted grains, pan jus **17**

MAIN COURSE

- Salt and pepper berry squid** - soft herbs, parmesan aioli, lime cheek **18/ 32**
- Market fish** - roasted celeriac, thyme, raisin/ginger cream, green oil, spring onion, beet crisps **MP.**
- Chicken breast** - roasted chicken breast with pan roasted parsnips and brussels, parsnip cream, bacon, and hazelnuts **28**
- Pasta** - roasted sweet potato, baby spinach and pesto cream pasta with dukkah and goat's cheese **25**
- Sticky pork belly** - braised Chinese cabbage, sesame, bonito flakes, pickled cucumber **32**
- Lamb cassoulet** - creamed potato, sauté silverbeet, Danish fetta, sourdough **29**

GRILL

- Served with creamed potato, grilled corn and your choice of sauce
- Porterhouse** - grass fed 300g **36**
- Scotch fillet** - cape grim 300g **42**
- Eye fillet** - cape grim 250g **45**
- Sauce** - Béarnaise - red wine - mushroom - peppercorn - Paris butter

SIDES

- French fries **9**
- Broccolini, pesto, toasted almonds **9**
- Cauliflower and blue cheese gratin **9**
- Seasonal salad **9**

DESSERT

- Spiced apple crumble** - raspberry and anise, torched meringue, nut granola **14**
- Crème brûlée-gingerbread** **14**
- Chocolate** - mousse, almond and caramel tart **14**

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.