

Holiday Menu (30 Dec to 4 Jan)

STARTERS

Prawn and Murray Tortellini \$22

prawn and murray cod mousse | fermented pepper beurre blanc | tallow mayu | native mint

Smoked Eggplant (GF/DFO/VO) \$22

beef ragu | pine nut cream | scallion

Grilled Kangaroo (GF/DFO) \$25

wattleseed dressing | roasted swede puree | grilled white radish | fennel salt

Clearwater Scallops (GF/DFO) \$32

smoked red pepper | lime | pumpkin | myrtle | wild rice

MAINS

Pan Seared Gnocchi (VEG) \$34

smoked parsnip | summer sage | native mint oil

Pureblood Black Angus, Grass Fed, Dunmore QLD

Black Angus Rump Cap (GF/DFO) \$38

grilled de pardon pepper | native l'entrecote | red wine jus

Lamb Rump (GF) \$40

pumpkin dauphinoise | truffle duxelles | jus gras

Chuck Tail Flap MB9 (GF/DFO) \$58

grilled de pardon pepper | native l'entrecote | red wine jus

SIDES & DESSERTS

Housecut Chips (GF/DF) \$11

spiced desert sand | herb salt | aioli

Grilled Oak Salad (GF/DF) \$12

samphire dressing | jamon | pepita

Crème Caramel (VEG/GFO) \$19

madagascan vanilla bean | marinated pear | coffee bean sable

Bunya Nut Cheesecake (VEG) \$17

roasted wheat crust | almond | blueberry relish | white chocolate soil