

TO START & SHARE

THE BOARD 43

Coppa, smoked chorizo, dry aged san daniele prosciutto, triple cream brie, aged vintage cheddar, beetroot hummus, kalamata olives, pickles & grapes, charred bread

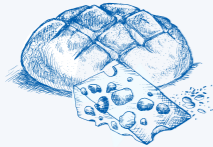
SPICED FRIED SQUID 22

Chilli mayo, lemon

SAUTEED PRAWNS 32

Tomato sugo, pangrattato, feta, roast peppers, lime, coriander, toasted emmer sourdough

Main size available 39



GARDEN GROWN

GARDEN DELIGHT (V,GF) 28

Rocket, baby gem, asparagus, zucchini, avocado, roasted Spanish onions, green shallots, feta, pumpkin seeds, buttermilk dressing

BALANCE BOWL (GF) 24

Cauliflower rice, broccoli, dukkah, chickpeas, sweet corn, pickled Spanish onions, crushed roasted hazelnut, goat's curd, poached egg

Add halloumi or smoked salmon +5

SOBA SALMON (DF) 34

Soba noodle, seared salmon, sugar snap, pickled long red chili, coriander, green shallots, garlic & ginger dressing



From the Sea

BEER BATTERED MARKET FISH 33

Thrice-cooked fries, miso mayo, burnt lemon

SEARED SNAPPER (GF) 41

180g snapper fillet, mint pea puree, asparagus, snow pea tendrils, crispy capers

PAN ROASTED HUMPTY DOO BARRAMUNDI (GF) 41

Skodalia, grilled capsicum puree, chives, crispy shallots

Rustic dishes

RAS EL HANOUT COUSCOUS (V,DF) 34

Roasted eggplant, grilled red bell pepper, Spanish onions, roasted pumpkin, mint, parsley, coriander, crispy kale, mint vegan ricotta

SEAFOOD LINGUINE 36

Garlic, cream, white wine, chili, parsley, cherry tomato

CRUMBED CHICKEN COTOLETTA 35

Capers, lemon, green olives, currants, tomato salsa, fennel slaw

BRAISED WAGYU BEEF & VEGETABLE PIE 36

Spinach, red wine and grain mustard jus

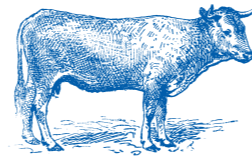
BLACK ANGUS BEEF BURGER 32

Bacon jam, cheddar, kewpie mayo, tomato, pickled onions, lettuce, gherkin, thrice-cooked fries

270 DAY GRAIN FED

BLACK ANGUS RUMP CAP (GF) 46

Kipfler potato fondant, confit garlic, red wine and grain mustard or peppercorn sauce



FOR THE KIDDIES

TOASTIE 11

Ham & Swiss cheese or cheese & tomato

BEER BATTERED FISH 15

Thrice-cooked fries, lime yoghurt

CHICKEN TENDERS (DF) 15

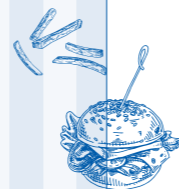
Thrice-cooked fries, tomato sauce

MINI ANGUS SLIDER 15

Thrice-cooked fries, tomato sauce

ICE-CREAM SCOOP 5

Almond crumble



V - Vegetarian, GF - Gluten Free, DF - Dairy Free

Credit card surcharge 1.5%, Sunday surcharge 10% and public holiday surcharge 15%

ONLY AVAILABLE ON WEEKENDS

HOMESTEAD FEAST

MINIMUM 2 PEOPLE | 80PP

CHARCUTERIE BOARD

Dry aged san daniele prosciutto, finocchiate de palma salami, mortadella, olives, charred bread

Choice of

12 HOUR BRAISED LAMB SHOULDER

Parsley & mint salsa, shaved cucumber salad or

WHOLE HUMPTY DOO BARRAMUNDI

Broccolini, caper berry, cherry tomato, mint, dill, beurre blanc *with*

SEASONAL LEAF SALAD

Fresh pear, walnut & chardonnay vinaigrette, fine herbs

ROASTED JAPANESE PUMPKIN

Herbs labneh, roasted pumpkin seeds, honey

To finish

PASSION FRUIT & VANILLA CRÈME BRÛLÉE

SALTED CARAMEL CHOCOLATE FONDANT

Sorbet, crushed caramel peanuts, dulce de leche

ON THE SIDE

GRILLED BROCCOLI 14

Feta, polonaise, toasted almonds

THRICE COOKED FRIES 14

Smoked chilli aioli

SEASONAL LEAF SALAD 14

Fresh pear, walnut & chardonnay vinaigrette, fine herbs

ROASTED JAPANESE PUMPKIN 14

Herbs labneh, roasted pumpkin seeds, honey

DESSERTS

PAVLOVA (GF) 19

Swiss meringue, sweet cream cheese, passion fruit, coulis, berry compote, red berries

PASSIONFRUIT & VANILLA CRÈME BRÛLÉE (GF) 18

SALTED CARAMEL CHOCOLATE FONDANT 18

Sorbet, crushed caramel peanuts, dulce de leche

CHEESE BOARD SELECTION 35

Holy Goat La Luna, Vintage Cheddar, L'artisan Petit Rouge, grapes, quince paste, lavosh, crostini