

## 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 23

Chilli mayo, lemon

### SAUTEED PRAWNS 33

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

*Main size available 41*



## 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) 25

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) 35

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) 42

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

### PAN ROASTED HUMPTY DOO BARRAMUNDI (GF) 42

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 37

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

### CRUMBED CHICKEN COTOLETTA 38

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 33

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 | 85PP

### 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) 19

### SALTED CARAMEL CHOCOLATE FONDANT 19

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