

DINNER

Available 5:00 pm – 8:00 pm Mon-Wed and 5:00pm – 8:30pm Thu-Fri

ENTRÉES

Crab And Corn Chowder , toasted local bread and butter	18/26
Soup of the Day , toasted local bread and butter	16/24
Garlic Ciabatta Bread , confit garlic and herb butter (VG, GFO)	16
Venison croquette , chipotle hollandaise	19
Parmesan cheesecake , blueberry chutney, oatcakes (VG, GFO)	20
Chicken Thigh Skewers , peanut satay sauce, mango salad and lime (GFI, DFI)	23
Seared Prawns , nam jim, iceberg, radish and apple (GFI, DFI)	26

MAINS

Confit Chicken Leg (GFI)	34	
Creamed leeks with bacon lardon, baby spinach, potato fondant		
Crispy Pork Belly (GFI)	38	
Pomme purée, green beans, apple sauce, jus		
14 Hour Braised Lamb Shoulder (GFI, DFI)	41	
Pea purée, roasted baby carrots, gourmet potatoes, jus		
Market Fish (Vegetarian option available) (GFI)	48	
Roasted celeriac, rocket salad, parsnip crisps, chimichurri		
Eye Fillet Steak	60	
Bone In Flintstone Rib-eye Steak	72	
Served with roasted beef tallow potatoes and seasonal vegetables (GFO, DFO)		
And your choice of sauce		
Confit garlic butter	Jack Daniels mushroom sauce	Red wine jus

SIDES

Beef tallow and thyme roast potatoes (GFI, DFI)	12
Twice cooked hand cut fries , aioli, tomato sauce (GFI,DFI)	12
Leafy green salad , cherry tomato, cucumber (GFI,DFO)	12
Steamed seasonal vegetables (GFI,DFI)	12

DFO - DAIRY FREE OPTION
GFO - GLUTEN FREE OPTION
VO – VEGAN OPTION

DFI – MADE WITH DAIRY FREE INGREDIENTS
GFI – MADE WITH GLUTEN FREE INGREDIENTS
VG – MADE WITH VEGETARIAN INGREDIENTS