

### SET MENU SPECIAL

includes a glass of selected local beer or house wine

#### 2 COURSE \$49

select one entree dish & one main dish

or

select one main dish & one dessert dish

#### 3 COURSE \$59

select one entree dish, one main dish & one dessert dish

\*excluding 250gram eye fillet steak

### SIGNATURE STARTERS

soup of the moment \$10  
please ask our friendly waiter for our daily specials

garlic bread \$8  
confit garlic & grated parmesan cheese

duck spring rolls \$10  
w/orange & sesame dipping sauce

### SIGNATURE ENTREES

pork belly \$18  
w/potato lotus/caramelised apple/maple cider glaze (GF)  
*pair with wolf blass private release merlot*

whiskey prawns \$18  
w/olive oil/bay leaf/garlic w/toasted turkish bread  
*pair with seppelt ge chardonnay pinot noir*

vegetable dumplings \$16  
in hot and sour broth (V)  
*pair with squealing pig pinot noir*

calamari \$17  
w/fresh herbs/lemon butter (GF)  
*pair with squealing pig sauvignon blanc*

# DINNER MENU

## GRILL

includes one side & one sauce

300gram rib fillet \$39

lamb cutlets \$36

200 gram atlantic salmon \$32

250 gram pork rib \$35

### SAUCE \$3

mint chimichurri (GF)

pepper (GF)

mushroom (GF)

diane (GF)

lemon butter (GF)

apple sauce - caramelised (GF)

house jus (GF)

### SIDES \$7

garlic mash (GF)

seasoned skin on fries w/aioli (DF)

seasonal greens (GF)

vegetable chips

roasted vegetables (GF) (DF)

seasonal salad (GF)

## SIGNATURE PLATES

250 gram eye fillet \$42

w/fondant potatoes/creamy garlic parmesan mushrooms/roasted  
broccoli/blistered cherry tomato (GF)  
*pair with pepperjack shiraz*

seared barramundi \$35

w/tomato risotto/asparagus/lemon butter (GF)  
*pair with devils lair honeycomb chardonnay*

roasted chicken supreme \$32

w/butter & thyme/roasted vegetables/sauteed brussel sprouts/broccolini  
(GF)  
*pair with grant burge gb32 chardonnay*

prawn spaghetti \$30

w/white wine & garlic/spinach/parmesan/roasted cherry tomatoes  
*pair with giesen sauvignon blanc*

braised beef short rib \$34

w/white bean puree/sauteed red cabbage (GF)  
*pair with pepperjack cabernet sauvignon*

## DESSERT

chocolate ganache tart \$15  
w/raspberry sorbet (GF)

apple crumble \$15  
w/vanilla bean ice cream/caramel sauce

espresso martini creme brulee \$15  
w/biscotti

lemon posset tart \$15  
w/fresh raspberries