

DINNER

5:30pm – 8:30pm

ENTREE

DARDANUP BAKED SOURDOUGH, *truffle butter, balsamic & EVOO* 13.5 (GFO)

BRUSCHETTA, *heirloom tomato, caramelized onion, feta* 14.5 (GFO)

ARANCINI, *black truffle, mushroom & parmesan with roast garlic aioli* 18 (VEG)

WARM SMOKED CHICKEN & MACADAMIA SALAD, *fried chats, rocket, semi dried tomato, spring onion, aioli dressing* 22 (GF)

CHARCUTERIE FOR 2, *house smoked chicken, prosciutto, salami, marinated olives, assorted accompaniments, toasted sourdough* 36 (GFO)

MAIN

PANFRIED MARKET FISH, *beetroot & roasted balsamic onion puree, pea, mint & feta salad, salsa verde* 36 (GF)

CURED CHORIZO SPAGHETTI, *onion, cherry tomatoes, white wine, parmesan, cream* 32

PANFRIED CHICKEN BREAST, *lemon & thyme cassoulet, Romesco sauce, rocket & fennel salad* 33 (GF)

SWEET POTATO CHILI, *saffron pilaf rice, coconut raita* 29 (V, GF)

LAMB PAPPARDELLE, *parmesan, truffle oil* 36

BEEF CHEEK, *truffle mash, roasted beetroot, sauteed kale, jus* 37 (GF)

SCOTCH FILLET, *truffle mash, roasted mushroom, broccolini, blistered cherry tomatoes jus* 45 (GF)

SIDE

Garlic Roasted Chat Potatoes 8.5

Seasonal Greens, tossed in brown butter 9

Cauliflower, toasted almonds & pomegranate 9.5

Truffle mash potato 10

Chips 8.5

Pea, Mint & Feta Salad 9.5

Garden salad 8.5

