

## 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)

SOUP OF THE DAY, *toasted sourdough* 14.5 (VEG, GFO)

TRIO OF ARANCINI, *sundried tomato, pumpkin, mushroom* 21

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)

PAN FRIED CHICKEN BREAST, *lemon thyme white bean cassole, Romesco sauce, rocket & fennel salad* 33 (GF)

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

SEAFOOD SAFFRON LINGUINE, *prawns, squid, scallops, fish pieces, semi dried tomatoes, garlic, cream* 38 (GFO)

BEEF BRISKET RAGOUT, *pappardelle, ricotta, gremolata* 36 (GFO)

DUCK TWO WAYS, *confit duck leg & breast, duck fat fondant potato, carrot & anise puree, apple braised red cabbage, jus* 52 (GF)

SCOTCH FILLET, *truffle mash, roasted mushroom, broccolini, blistered cherry tomatoes jus* 52 (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



Please advise a Team member of any dietary requirements or allergies in order for our Chef's to accommodate. Whilst all gluten free items on this menu are prepared using gluten free products, please be aware that gluten & nuts are present in the kitchen.