

ABOUT US

Inspired by seasonal, fresh and local produce, our team strives to bring you delicious food that we all love to enjoy ourselves, in a relaxed setting surrounded by our beautiful gardens and amazing artwork.

STARTERS

House made damper Garlic herb butter Vegemite	10
House made dukkah House made Jimi churri House made focaccia Local marinated olives Semi dried tomatoes	20
Seared Bluefin tuna Radish Caper crème fraiche Salmon roe Parsley oil Fried capers (GF)	25
Avocado Rocket and walnut pesto Fig Syrup Corn bread Lemon (Vegan/GF)	16
Vietnamese salad Crispy pork Prawn Vermicelli noodles Nuoc Mam Chan Lime (GF)	22
Carrot rosti Marinated mushrooms Beetroot puree Dill Chives (Vegan/GF)	18
Chef's cheese plate Your choice of a single cheese (soft, blue or vintage) House made accompaniments Each additional cheese \$10	15



You are welcome to choose a 'FEED ME' option 5 Course – 75pp or with matched wines – 125pp

Can't decide? Let us take care of you and experience a range of dishes from across our menu, as selected by our chefs, for you and your guests.

We can cater for all tastes and dietary requirements.

MAINS

Barramundi Fried zucchini Mint Romesco sauce Sumac chickpeas Lemon (GF)	38
Soft shell crab tempura Tempura baby carrots, spring onions, Enoki mushrooms Pickled ginger Tamarind soy dressing Lime Fried shallots (GF avail)	40
House made ricotta gnocchi Puttanesca Sauce White anchovies (V available)	38
Lamb rump Lemon myrtle and garlic marinade Paprika crumbed cauliflower wings Preserved lemon Rocket Garlic confit and sumac yoghurt	42
Crispy skin pork belly Chefs greens Cider glaze Blackberries Mint (GF)	40
Gochujang buttermilk chicken breast Kimchi Steamed rice Fried red onion Black sesame Lime (GF)	38
Roasted pumpkin cheek Cauliflower puree Blackened corn salsa Walnuts Lemon (Vegan/GF)	36

SEASONAL SIDES

Roasted chat potatoes Jimi churri (Vegan/GF)	12
Chefs greens Confit garlic (Vegan/GF)	12
Honey roasted pumpkin & baby carrots Fennel (GF)	15

DESSERTS

*Add a glass of 'sticky' to dessert for an additional	10
House made scones with jam and cream	10
White chocolate brûlée Madagascan vanilla bean Raspberry sorbet Blackberry compote Cream	15
Duo of seasonal sorbet Summer berries Toasted coconut (Vegan/GF)	15
Red wine poached pear Ginger snap crumbs Double cream Fig syrup	15
Sticky date pudding Butterscotch sauce Vanilla bean ice cream (GF)	15
Toblerone parfait Chocolate ganache Almond praline	17
Affogato Vanilla gelato Almond praline Espresso Your choice of liqueur (GF available)	18
Chef's cheese plate Your choice of cheese (soft, blue or vintage) House made accompaniments and each additional che	15