

## 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   Taronga almond butter   Vegemite	10
Locally sourced marinated olives	10
House made dukkah   Strout farm olive oil   House made focaccia	15
Tortilla   BBQ pulled pork   Green tomato relish   BBQ sauce	16
Lemon salt n' pepper school prawns   Thai chilli ginger sauce   Kewpie	18
Zucchini corn fritters   Bush tomato yoghurt	18
Pumpkin and fetta arancini   Aioli	12
Tom Yum soup   Prawns   Oyster mushrooms	18
Chef's cheese plate   Your choice of cheese (soft, blue or vintage)   House made accompaniments   Each additional cheese \$10	15
Vegan options available	



## You are welcome to choose a 'FEED ME' option

5 Course – 75pp  
or  
5 Course 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   Lemongrass coconut sauce   Bok choy   Prawn crackers   Pickled ginger & carrot salad	38
Chilli mussels   Tomato chilli sauce   Crusty bread	35
House made ricotta gnocchi   Smoked chicken   Peas   Basil pesto cream (Vegetarian option available)	38
Spring Moroccan lamb cutlets   Rocket mint salad   Tomato relish   Couscous	42
Garlic creamy prawns   Coconut rice   Slaw	42
Lemon thyme marinated chicken breast   Chef's greens   Jimmi churri   Roast vegetable couscous	38
Sweet potato Rojan Josh   Crispy spiced chickpeas   Roast vegetable couscous   Naan	38

## SEASONAL SIDES

Roasted chat potatoes   House made dukkah	12
Charred broccolini   Basil pesto	12
Rocket   Pear   Parmesan cheese salad	14
Coconut steamed rice   Fried shallots	12

## DESSERTS

White chocolate   Coconut   Vanilla pannacotta   White nectarine jam	15
Duo of sorbets   Stewed rhubarb   Toasted coconut	15
Sticky date pudding (GF)   Butterscotch   Ice cream	15
Warm chocolate and walnut brownie   Cookies n' Cream ice cream   Chocolate sauce   Salty caramel peanut brittle	15
Affogato   Vanilla ice cream   Anzac cookie crumbs   Espresso   Your choice of liqueur	18
Chef's cheese plate   Your choice of cheese (soft, blue or vintage)   House made accompaniments and each additional cheese \$10	15

Google us a review and be in the draw for a monthly prize

