



April 21,22,28,29 – May 5,6 - 2026

Bread

Focaccia - Rosemary and sea salt focaccia, olive oil & balsamic dip (V | GF | DF | NF)

Entrée

Beetroot Carpaccio & Goats Cheese - Beetroot, fresh goats cheese, dukkah, pomegranate molasses, aged balsamic (V | GF | NF | Se) **\$13**

Fish Dumplings & Ponzu - Local whiting, ginger, wonton wrappers, pan-fried, ponzu dipping sauce. **\$16**
(DF | NF | Se | Contains Gluten)

Confit Chicken Croquettes - With saffron & dill rouille (NF | Contains Gluten | Mustard). **\$16**

Main

Roasted Cauliflower Steak - Roasted cauliflower, romesco sauce, crispy chickpeas, preserved lemon gremolata (V | GF | DF | NF) **\$22**

Roasted Duck Breast - Duck breast, cherry & thyme glaze, celeriac rémoulade, roasted heirloom carrots. **\$32**
(GF | NF | Contains Mustard)

Pappardelle ai Gamberi con Bisque - Pappardelle, local prawns, house prawn bisque, cherry tomatoes, baby spinach, brandy, cream, fresh tarragon. (NF | Contains Gluten | Crustacean | Fish) **\$30**

Sides

Char-Grilled Broccolini - Lemon butter, garlic and Parmesan crumb, sea salt (V | GF). **\$8**

Smashed Kipfler Potatoes - Roasted & smashed, crème fraîche, chives, crispy capers (V | GF | NF). **\$7**

Desserts

Tarte au Citron - Almond pâte sucrée, crème citron, candied lemon zest (V | Gluten | Dairy | Almonds) **\$10**

Mango & Coconut Vacherin - Coconut meringue, mango sorbet, lime curd, tropical fruit salsa **\$12.50**
(V | GF | DF | NF)

Dark Chocolate Marquise - Dark chocolate marquise, raspberry coulis, sea salt (V | GF | NF). **\$12.50**

Barista Style Coffee & Tea Box Selection available **\$3**

V — Vegetarian | GF — Gluten Free | DF — Dairy Free | NF — Nut Free | Se — Contains Sesame |
Contains Gluten / Dairy / Mustard / Crustacean / Fish — declared where applicable

Please inform your server of any allergies or dietary requirements.

Drinks List

Non-alcoholic

Kepa Kwab Alcohol Free Soda - Finger lime & wild rosella	6.00
Bundaberg ginger beer	5.00
The Hills Cider Company – Non-Alcoholic Cider	6.00
Lemon Lime & Bitters	5.00
Lemonade, Classic coke, Zero sugar coke, Solo, Tonic, Dry Ginger Ale	4.00

Spirits – 30ml	Standard Range 6.00	Deluxe 8.00	Add Mixer	3.00
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Beer and Cider

Wilson's Rough Sea Pale Ale	8.00
Jungle Juice Hazy IPA	9.00
Pinky's sunset crispy apple cider	6.00

Sparkling Wine

		<u>Glass</u>	<u>Bottle</u>
NV	Yellowglen Chardonnay, Pinot Noir & Prosecco	7.00	25.00
	Talisman Sparkling Riesling		42.00

White Wine

23	Devils Lair Honeybomb Chardonnay		28.00
23	Once & Well Chardonnay		28.00
21	Bella Riva Fiano		30.00
24	Mount Langi Ghiran Pinot Gris		25.00
22	Revino Soave	7.00	24.00
24	Vasse Felix Classic Dry white		30.00
24	Amberley Estate Chenin Blanc		28.00

Rose/Red Wine

23	La Plancheliere Cabernet d'Anjour		28.00
21	Corte Carista Chianti Superiore		25.00
23	Luis Felip Edwards Carmenere	7.00	25.00
23	Talisman Malbec		42.00
21	St Aidan cabernet Merlot		30.00
22	Ferguson Falls 'The Mostyn' Shiraz Tempranillo		36.00
21	Ferguson Falls 'Tirano' Shiraz		30.00

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