

DINNER MENU

STARTERS

BREAD & DIPS(GF*)

Pitches house-made dips

18

SOUP OF THE DAY(GF*)

Served with our house-made sourdough

15

FALAFEL (V GF*)

Hummus, tomato and cucumber salsa, harissa crumbed aubergine, coriander and lavosh

Great with one of our Rieslings

26

PAN SEARED SCALLOPS (GF*)

Potato fondant, tomato and ginger jam, roast pork belly and a tamarind and palm sugar dressing

Great with our Misha Gewürztraminer

30

MAINS

ALMOND DUKKAH CRUSTED FILLET OF SALMON^(GF*)

Pea puree, steamed greens and roasted pepper chutney

36

FILLET OF BEEF

tenderloin of beef, braised beef cheek, confit agria potato, harissa glazed baby carrots,
green beans, shallots and red wine jus.

39.50

LAMB RUMP

lamb rump and cutlet on haricot beans, mushroom and **Springvale walnut** puree,
minted peas, silver beet and thyme jus.

40

TWICE BAKED LOCAL GOAT CHEESE SOUFFLE^(V)

young beets, smoked baba ghanoush, candied **Springvale walnuts**

fennel and herb salad

32

SIDES ^(V, GF*)

Fries w tomato sauce and house-made aioli 12

or **Seasonal Vegetables** 14

or **Seasonal Garden salad** 12

w lemon or balsamic dressing

GF* - Gluten Free option available / V – vegetarian

DESSERTS

16.50



HONEYCOMB AND FRUIT

Alexandra Bee Happy thyme honey with fruit

CHOCOLATE VOLCANO

Vanilla bean ice-cream or raspberry sorbet

MINI PAVLOVAS

Seasonal fruit, ice-cream and cream

AFFOGATO

Double **Allpress** Espresso & vanilla bean ice-cream

8.50

With Liqueur

18.50

CHEESE BOARD

Whitestone Windsor Blue or **Whitestone** Brie

With accompaniments

18 (extra cheese \$6.50)

Our desserts are great with either Port, Liqueur or Port Molyneux