



● ENTREE ●

SEARED SCALLOPS (GF/ DF) \$25

Pumpkin textures, beetroot, beef jerky crumb with Pedro Ximenez glaze

SMOKED RICOTTA \$24

House made smoked ricotta, roasted cherry tomatoes, grilled baby carrots, rosemary honey, bread croutons, lemon mayonnaise

MORETON BAY BUGS (GF) \$26

Butter poach bug, beurre blanc sauce, finger lime extract, purple congo's, chervil leaves garnish

CHARRED FIELD MUSHROOMS (V/ GF) \$24

Rocket, Persian fetta and vincotto

BRAISED SHORT RIB (GF/ DF) \$24

Broccoli, pickled shallots, black garlic, spicy beef jus, black rice crisp

BUTTERNUT SQUASH AND CARROT SOUP (GF) \$20

Crème fraiche, honey roasted pepitas lemon olive oil

DUCK BREAST (GF) \$26

Cumquat, bok choy, blood orange liqueur sauce and pickled walnut

● MAINS ●

QUEENSLAND BARRAMUNDI (GF) \$41

Compressed cucumber, silverbeet, fennel and red bell pepper sauce

PORK BELLY (GF/DF) \$40

Celeriac remoulade, pickled heirloom carrots, granny smith apple purée, fennel pollen and jus

SMOKED SPATCHCOCK \$40

Charred broccolini, freekah, burnt onion soubise and hemp seeds

ROASTED EGGPLANT (V) \$30

All spiced eggplant with brown rice pilaf, turmeric tahini, pomegranate

● PASTA ●

PAPPARDELLE WITH WILD MUSHROOM RAGU (V) \$34

Autumn mushroom ragu with pecorino cheese

LINGUINE SEAFOOD PASTA \$42

Moreton Bay bugs, prawns, cherry tomatoes, zucchini with garlic and chilli

BEETROOT GNOCCHI (V) \$36

Beetroot, sage, walnuts, goats curd and beurre noisette

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free

*All prices in AUD and inclusive of GST. 15% Surcharge applies on Public Holidays.

All menu items may contain traces of nuts.



● FROM THE GRILL "RED GUM WOOD" ●

200g BEEF EYE FILLET (GF) \$46
Port braised eshallots

300g BLACK ANGUS SCOTCH FILLET (GF) \$49
Semi-dried heirloom tomatoes

LAMB LOIN (GF) \$46
Chermoula lamb, Mediterranean couscous salad

300g PORK CUTLET (GF) \$42
Red cabbage purée and compressed apple

*All grill items are accompanied with red wine jus and slow roasted kipfler potatoes

● SIDES ●

Kipfler potatoes, brussel sprouts and prosciutto (GF) \$13

Roast carrot and parsnips, honey and thyme (GF) \$13

Sautéed green vegetables and lemon olive oil (GF) \$13

Roasted butternut pumpkin, honey butter, burnt onion and caraway seed (GF) \$13

● DESSERT ●

CHARRED APRICOT TART \$17
Cardamom cream, orange salad

RASBERRY & WHITE CHOCOLATE \$17
Macadamia crumble, pistachio anglaise, berry salad sprinkled with raspberry dust

RUM BABA \$17
Tahitian vanilla cream, raspberry salad

CARAMEL & DARK CHOCOLATE MOUSSE \$17
Peanut sable, macadamia with caramel cream sauce

ASSORTED ICE CREAM & SORBET \$6 per scoop
Ice cream ~ chocolate, strawberry and vanilla bean
Sorbet ~ raspberry, mango, and lemon

CHEESE

(Served with Lavosh, crackers and fruit)

Tintenbar Triple Cream Brie, Brie, Australia \$15

Bleu d'Ambert Blue, French \$15

La Fontella Fontina, Italy \$15

Trio of Cheese Platter \$29

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