



## Entree

Warm baby carrot, avocado, orange & prosciutto salad with citrus infused virgin olive oil **\$9**

Char grilled bbq baby squid with lemon infused olive oil **\$11**

Crispy skin Otway pork belly with spiced pear & apple chutney **\$12**

Warm smoked chicken & char grilled vegetable stack with bocconcini **\$12**

Duck & pistachio terrine with watercress, pear & parmesan salad & marinated figs **\$15**

Seared black tiger prawn, fresh shucked scallops & chorizo  
with eshallot & pernod butter reduction **\$16**

## Oysters

**Mublu – cold assorted plate of 6 or 12**

**6 - \$14 12 - \$23**

Natural with lemon cheek

Sour cream & dill with salmon pearl

Ginger & light soy

Spiced tomato relish

Coconut, chilli, lime

Marinated wakame seaweed

Kilpatrick with pancetta and worcestershire

## Main

Oven roasted free range chicken breast with orange, lemon & shredded kaffir glaze on polenta & snow peas **\$18**

Confit of Thirlmere duck, on celeriac mash with D'arenburg Footbolt Shiraz jus **\$22**

Roasted Mirrool creek lamb rump with honey glazed lamb ribs **\$24**

Pan fried local snapper fillet with coconut, chilli, and lime sauce on steamed bok choy **\$27**