

BREAD, SIDES & SALADS

WARM BREAD ROLLS served with smoked tomato relish, balsamic reduction & olive oil <i>2 rolls per serve</i> (V)	4
GARLIC BREAD <i>3 slices per serve</i> <i>add on an extra piece of bread for \$2</i> (V)	6
ROASTED BABY BEETROOT SALAD with prosciutto, fetta cheese, walnuts & balsamic reduction (V on request & GF)	10
SAUTEED GREENS in garlic butter with prosciutto & caramelised onion (V on request & GF)	9
BEER BATTERED CHIPS with garlic aioli (V)	8
ROCKET PARMESAN & APPLE SALAD with balsamic & olive oil dressing (V & GF)	9

ENTRÉE

BRAISED SQUID with almond meal & herb stuffing finished with citrus & saffron butter (GF)	19
LIME & SALT SOFT SHELL CRAB with watercress salad & chilli aioli (GF)	20
ROASTED DUCK SALAD with cherry tomatoes, lime, coriander, chilli & caramelised tamarind dressing (GF)	21
MORROCAN SPICED LAMB CUTLETS on pumpkin puree with eggplant & raisin chutney (GF)	21
ROAST VEGETABLE TERRINE with sweet potato, eggplant, zucchini, capsicum, spinach & ricotta finished with a rich napoletana sauce, basil pesto & parmesan (GF & V)	19
WILD MUSHROOM RAVIOLI in a spinach cream sauce & shaved parmesan (V)	18
GARLIC PRAWN RISOTTO with leek, sweet corn & King Prawns (GF)	21
PAN GRILLED SPATCHCOCK wrapped in prosciutto & sage on creamy polenta & jus (GF)	21

MAIN

RACK OF LAMB baked in honey seeded mustard served with creamy mash potato, buttered spinach & red wine jus (GF)	30
BEEF EYE FILLET with potato gratin, caramelised onions, garlic aioli, jus & crispy prosciutto (GF)	32
BLUE EYE COD with a macadamia & herb crust, sweet potato mash, steamed broccolini & tomato chilli jam (GF)	30
RICCOTTA GNOCCHI with asparagus in a creamy tomato sauce, finished with basil pesto & shaved parmesan (V)	28
MAPLE ROASTED DUCK with roasted winter vegetables & maple glaze (GF)	32
COQ AU VIN chicken braised in red wine served with potato, mushroom, prosciutto & shallots (GF)	32
SEAFOOD HOT POT an array of delicious seafood cooked in a rich tomato, chilli & olive oil sauce served with crusty bread. (GF on request)	36
CRISPY SKIN PORK BELLY with warm green bean & walnut salad, beetroot jam & red wine jus (GF)	30

DESSERT

HONEY BEE'S TASTING PLATE FOR 2 A selection of some of our favourites to share with someone special—or if you just cant choose! (V)	26
VANILLA PANNACOTTA with salted caramel espresso sauce & hazelnut tuilles (V & GF on request)	15
CHOCOLATE LAVA CAKE warm liquid centre pudding with mixed berry compote & vanilla bean gelato (V)	15
STICKYDATE PUDDING with butterscotch sauce & vanilla gelato (V)	15
RASPBERRY CRÈME BRULEE served with pistachio biscotti (V & GF on request)	15
APPLE & FIG STRUDEL served warm with Frangelico anglaise vanilla bean gelato (V)	15
BAKED HONEYCOMB CHEESECAKE with vanilla bean gelato & hot chocolate sauce (V)	15
HOME MADE SEMIFREDDO Check our specials board to see what delicious flavours we have today! (V)	15

DEGUSTATION

65 per person 85 per person with matching wines
WARM BREAD ROLLS with tomato chilli jam, balsamic reduction & olive oil (River Retreat, Sauvignon Blanc)
BRAISED SQUID with almond & herb stuffing finished with citrus & saffron butter (GF) (La Famiglia, Pinot Grigio)
MORROCAN SPICED LAMB CUTLETS on pumpkin puree with eggplant & raisin chutney (GF) (Vistamar, Cabernet Sauvignon)
CRISPY SKIN PORK BELLY with warm green bean & walnut salad, beetroot jam & red wine jus (GF) (River Retreat, Shiraz)
MAPLE ROASTED DUCK with roasted winter vegetables & maple glaze (GF) (Richland, Pinot Noir)
VANILLA PANNACOTTA with salted caramel espresso sauce & hazelnut tuilles (V & GF on request) (Tea or Coffee)