




Signature Dishes (Dinner)

(All Available Mon~Thu: 5pm-9pm | Fri~Sat: 5pm-11pm | Sun: 5pm-9pm)


- D1 Buttery Prawns**    **18.00**
 ~Grilled tiger prawn with garlic & butter sauce. Wild rocket salads on side.
 2015 Xanadu 'Exmoor' Chardonnay, Margaret River, WA
- D2 Flaming Racks**    **22.00**
 ~Roast lamb cutlets with black pepper, rosemary, oregano & butter in a savory honey pepper sauce.
 2015 Henrietta Shiraz, Heathcote, VIC
- D3 Slow Roasted German Pork Knuckle**  **26.00**
 ~With baby carrot, sauerkraut, red cabbage, sausages & textures of apple.
 2013 Montevecchio Rosso, Heathcote, VIC
- D4 Pan Seared Fresh Barramundi Steak**  **22.00**
 ~With sweet potato purée, baby carrot, broccolini & fresh passion fruit.
 2014 Cooper Burns Riesling, Eden Valley, SA
- D5 Duck Confit**   **18.00**
 ~With pecorino, smashed white beans, wild rocket, pepitas & cranberries in yuzu vinaigrette dressing.
 2016 Kennedy 'Pink Hills' Rosé, Heathcote, VIC
- D6 Thai Red Curry Duck**   **18.00**
 ~With subtle blend of lemongrass, galangal, chillies, basil, onion, spices and finished with coconut milk.
 2014 Lawson's Dry Hills Pinot Noir, Marlborough, NZ
- D7 Roasted Leg of Herbs Chicken**  **18.00**
 ~Garden greens, served with Rosemary black pepper sauce and chips.
- D8 Salmon Steak** **22.00**
 ~Pan seared marinated salmon steak, Moroccan beans & potato croquette.
 2016 Mount Vernon Sauvignon Blanc, Marlborough, NZ
- D9 Cubano Pulled Beef Cheek Cheese Burger** **18.00**
 ~With swiss cheese, rockets, pickles, fried egg & béarnaise sauce on brioche bun.
 Serve with potato croquette.
 NV San Pietro Sparkling Brut, Mornington Peninsula, VIC
- D10 Aussie Steak (300gm)**  **22.00**
 ~With mashed peas, and mushroom sauce.
 2014 Halls Gap Estate 'Fallen Giant Vineyard' Cabernet Sauvignon, Grampians, VIC
- D11 Fish & Chips** **18.00**
 ~Fish of the day in beer battered, served with tartare sauce and chips.
 2016 Mount Vernon Sauvignon Blanc, Marlborough, NZ
- D12 Chicken Parma**  **18.00**
 ~Crumbed chicken breast, mozzarella cheese, smoked bacon. Served with chips & garden greens.
 2014 Halls Gap Estate 'Fallen Giant Vineyard' Cabernet Sauvignon, Grampians, VIC
- D13 Lamb Shank**  **18.00**
 ~With mash potato, cob corn & served with red wine mushroom sauce.
 2015 Xanadu "Exmoor" Chardonnay, Margaret River, WA
- D14 Soft Shell Crab Sliders** **18.00**
 ~Deep fried soft shell crab, coleslaw, pickle onion & avocado aioli.
 2016 Kennedy 'Pink Hills' Rosé, Heathcote, VIC
- D15 Risotto** **16.00**
 ~Chicken and mushroom risotto, truffle oil.
 2015 Xanadu 'Exmoor' Chardonnay, Margaret River, WA
- D16 Seafood Paella**  **18.00**
 ~Clams, mussels, chorizo & smoked capsicum, slow-cooked saffron-infused with basmati rice.
 2014 Cooper Burns Riesling, Eden Valley, SA
- D17 Meat Lovers Platter (to serve 2-3 people)** **48.00**
 ~Pork knuckle, roasted duck, sausages, croquette, w' baby carrot, red cabbage sauerkraut & texture of apple.
 2014 Halls Gap Estate 'Fallen Giant Vineyard' Cabernet Sauvignon, Grampians, VIC

 = Vegetarian

 = Gluten Free

 = Contain Nuts

 = Chef Recommended

 = Spicy