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**ENTRÉE**

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**Kuro Prawns\***

Served with pickled salad & wasabi mayo

**21**

**Zucchini & Ricotta Fritters (GF)**

Accompanied by roast capsicum relish

**19**

**Asian Style Duck Salad (GF)**

Tossed with crisp vegetables, cashews & dressed in yum nua

**21**

**Bourbon Glazed Pork Belly (GF)**

Served with jalapeno creamed corn

**21**

**Pumpkin Bruschetta\***

Roast pumpkin, rocket, Meredith goat cheese on grilled ciabatta

**18**

**Tasting Plate of the Day\***

A selection of house made amuse-bouche

**23**

*GF - Gluten Free*

*\*Can be made gluten free if required so please ask*

***Please advise our Staff of any food intolerances.***

***Descriptions of our dishes cannot include all ingredients.***

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**3 Course Dining Experience - \$70.00**

**Choice of Entree**

**Choice of Main Course**

**Choice of Dessert**

**\*With any booking exceeding 8 guests, all guests must either  
have the experience or order from the A La Carte menu**

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**MAIN**

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**300gm Striploin (GF)**

Served with roasted chat potatoes, seasonal greens  
& port wine jus

**38**

**Rib Eye (for 2 people) (GF)**

The rib eye steak is a 1.1kg rib eye with the rib bone intact.  
Rubbed with Montreal BBQ spices, char-grilled to your liking,  
served with chunky chips, garden salad & 3 dipping sauces  
*(Please allow minimum 1 hour for cooking)*

**44 per person**

**Spanish Style Pork Ragout (GF)**

Slow cooked pork, chorizo, chick peas, green olives flavoured  
with smoked paprika, herbs & served with saffron rice

**36**

**Chicken Ballontine (GF)**

Stuffed with a wild mushroom duxelle  
accompanied by mash potato & greens

**35**

**Oven Roasted Lamb Rump (GF)**

Served with pea purée, roasted root vegetables & rosemary infused jus

**38**

**Cauliflower, Cheese & Chive Risotto (GF)**

Topped with freshly shaved Grana Padano

**28**

**Catch of Day\***

Market fresh selection of fish/seafood  
Prepared daily by the chef, to provide a perfect taste sensation

**36**

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**SIDES**

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**Farm Greens**

Steamed seasoned mixed greens  
with virgin olive oil

**14**

**Chunky Chips**

With saffron aioli

**12**

**Cæsar Salad\***

A classic salad in the traditional Caesar  
style with Grana Parmesan

**14 (with chicken 22)**

**Roasted Potatoes**

Garlic roasted chat potatoes

**12**

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**DESSERT**

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**Sticky Date Pudding (GF)**

Served with butterscotch sauce, berry compote and double cream

**16**

**Dark Chocolate Mousse\***

Accompanied by kataifi pastry & raspberry coulis

**16**

**Lemon Curd Parfait (GF)**

Topped with crumble mix

**15**

**Coconut Panna Cotta (GF)**

Served with macerated pineapple, caramel sauce & nut praline

**15**

**Chef's Selection of Australian Cheeses\***

With Lavosh, muscatels & quince jelly

**20**

*GF - Gluten Free*

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**COFFEE & TEA**

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Grinder's Romanza Espresso Coffee	\$4.50
Temple Tea Selections	\$4.50
Hot Chocolate / Mocha	\$5.00

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**DESSERT WINES**

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2008 De Bortoli Noble One - Botrytis Semillon (375ml)	\$70.00
2013 Brown Brothers Orange Muscat & Flora	\$8.00 per glass

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