

Entree

Warm Turkish bread served with dukka, garlic olive oil, and balsamic vinaigrette (serves 2) (V) \$14

Taste signature chicken liver and brandy pate' served with caramelised red onion marmalade and melba toast \$13

Malibu prawns served with a creamy garlic sauce and a chilli and coriander salad (GF) entree \$15 main \$28

Pan seared Japanese scallops served with a warm tomato and balsamic vinaigrette and rocket salad (GF) \$15

Duck spring rolls served with a rocket, mint and apple salad and an Asian dipping sauce \$15

Salad of apple, blue brie, and crispy chat chips dressed with a champagne vinaigrette and fresh mint (GF) (V) entree \$14

(V) Vegetarian

(GF) Gluten free

Please note a charge of \$3 per person applies for BYO

15% surcharge applies on public holidays

One bill per table

Main course

Fish special (please ask staff) \$ \$ Market price

Pan seared tiger prawn, pancetta, and slow roasted tomato fettuccini finished with cream and shaved parmesan \$27

Crispy skinned chicken breast on a roasted pumpkin, macadamia nut and Danish fetta salad with a chicken and garlic pan jus (GF) \$28

Tinder Creek twice cooked duck served on potato roesti and Asian greens with a spicy plum and orange sauce \$31

18 month old grass fed beef eye fillet served on creamy potato mash with bok choy and a mushroom and bacon ragout and topped with a horseradish butter (GF) \$34

Pork sirloin wrapped in prosciutto served on crispy chat potatoes with creamed leeks and a red wine jus (GF) \$29

Chorizo sausage, mushroom and sundried tomato fettuccini finished with rocket and Danish fetta (available without chorizo)

(V) \$21 (with chorizo) \$25

(V) Vegetarian

(GF) Gluten free

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15% surcharge applies on public holidays

One bill per table

Dessert

Dark chocolate mousse with an orange and macadamia nut praline icecream (GF) \$12

Star anise and yoghurt panna cotta served with fresh strawberries and a raspberry coulis \$11

Sticky date pudding with butterscotch sauce and vanilla icecream \$10

Piazza D'oro coffee icecream served with a frangelico syrup and topped with praline (GF) \$8

Piazza D'oro coffee

cappuccino, flat white, long black, latte, short black, macchiato, hot chocolate, decaf

(cups) \$3.20 (mugs) \$4.00

mocha, double shot coffee, soy milk drinks, chai latte

(cups) extra 50 c (mugs) extra 50 c

Pickwicks tea

pots of Earl grey, English breakfast, lemongrass and mint herbal infusion, chamomile, peppermint, green jasmine tea \$3.20