

DINNER MENU

5:30-9 PM

MAINS

PURPLE SWEET POTATO GNOCCHI W/
SHIITAKE MUSHROOMS, TEMPURA
ENOKI, BLACK GARLIC, NORI, SAGE +
BURNT BUTTER

29.0

LINE CAUGHT GULF BARRAMUNDI W/
CAULIFLOWER PUREE, BOK CHOY +
CURRY OIL (GF)

32.0

SLOW COOKED BEEF SHORT RIB W/ASIAN
SLAW, NUTS, SPROUTS, CARROT + STICKY
SOY GLAZE

32.0

CORAL TROUT W/ SPICED ROMESCO,
LEEKS, CHAT POTATO, PICKLED RED
ONION, TOASTED ALMONDS

45.0

SALMON W/CUCUMBER, BEETROOT,
BROAD BEANS, SWEET POTATO PUREE,
WATERCRESS + HORSERADISH

34.0

SEAFOOD LINGUINI W/ MORETON BAY
BUG, TIGER PRAWN, MUSSELS, CHILLI,
GARLIC, PARSLEY + OLIVE OIL

40.0

LINGUINI W/CHILLI, GARLIC, ROCKET,
PARSLEY + OLIVE OIL (V)

24.0

FLAT IRON CHICKEN W/CONFIT GARLIC,
CRISPY SAGE, GREEN BEANS +
CHICKEN JUS (GF)

32.0

YASS VALLEY BARNSLEY LAMB CHOP
W/BARLEY, CHERRY TOMATO, ROCKET,
SHAVED ALMONDS, APRICOT,, ACHOVIES
+ LEMON DRESSING

34.0

PORK CUTLET, BRUSSEL SPROUTS,
CRISPY CABBAGE, FENNEL, TURNIP,
APPLE PUREE, CRANBERRIES

36.0

300GM LOCALLY
SOURCED SIRLOIN

39.0

300GM DRY AGED
TASMANIAN WAGYU RUMP

49.0

400GM SILKWOOD
RIB ON BONE

40.0

ALL SERVED HOMEMADE STEAK FRIES,
BÉARNAISE SAUCE + WATERCRESS (GF)

ADD GARLIC BUTTERED MORETON BAY BUG 11.0

SIDES

COOKED BABY GEM, BACON,
PEAS + CREAM

11.0

CHARRED BROCCOLINI,
W/CHILLI, TOASTED ALMONDS,
SHERRY VINAIGRETTE

11.0

CRUNCHY CHICKPEA,
ARTICHOKE, SPINACH + FETA
SALAD

11.0

HAND CUT PARMESAN FRIES

9.0

ROASTED CAULIFLOWER, NUTS,
SOAKED RAISINS & CURRY OIL

11.0

PAN-FRIED BRUSSEL SPROUTS,
BACON, DRIED CRANBERRIES,
WALNUTS + GARLIC

11.0



DESSERT MENU

12-9 PM

DESSERTS

SESAME + TOFFEE MAPLE PANNA
COTTA W/PEANUT BRITTLE 15.0

SALTED CARAMEL + CHOCOLATE
TART, CHOCOLATE SOIL,
PISTACHIO, POPPING CANDY,
CRÈME ANGLAISE (LOCAL
CHOCOLATE) 15.0

APPLE TARTE TATIN, VANILLA
BEAN ICE CREAM 15.0

SET COCONUT CREAM,
DEHYDRATED PASSIONFRUIT,
TROPICAL FRUIT GELS
(V, GF, DF) 15.0

WARM STICKY TOFFEE PUDDING,
HONEYCOMB ICE-CREAM 15.0

CASTAWAYS SMORES HOMEMADE
GRAM COOKIE, TORCHED
MARSHMALLOW + CHOCOLATE
DELICE 15.0

CASTAWAYS BANANA SPLIT W/
MIXED BERRIES, CHOCOLATE SOIL,
POPPING CANDY, HONEYCOMBE
ICECREAM 15.0

BOUNTY BAR FRUDGE COCONUT 3
WAY, BLOOD ORANGE GEL 14.0

GALLO DAIRYLAND CHEESE PLATE
(GFO, DFO)
GALLOSTELLO - SOFT, CREAMYM TASTY
MILD BLUE

HERITAGE - AGED CHEDDAR FOR 18
MONTHS TO 2 YEARS, SHARP & CRUMBLY

BACI (DF) - BRIE STYLE, SOFT, CREAMY &
FULL OF FLAVOUR

SERVED W/ FROZEN GRAPES, CELERY
CRUDITÉS, HOUSE CHUTNEY + RYE
CROSTINI

ONE CHEESE 16.0
TWO CHEESES 19.0
THREE CHEESES 24.0

DESSERT BEVERAGES

VASSE FELIX CANE CUT
DESSERT WINE (375ML) 43.0

AFFOGATO, VANILLA BEAN ICE-
CREAM, VITTORIA ESPRESSO &
CHOICE OF LIQUEUR 15.0

ESPRESSO MARTINI - VODKA,
VITTORIA ESPRESSO, KAHLUA 17.0

