

MENU

Member | Non-Member

Two course \$57 | 67
Three course \$67 | 77

ENTRÉE

Cured Tasmanian Salmon (gf*, df)

Cured in sugar and orange, served with pickled cucumber, bergamot gel and strawberry vinaigrette

Oysters (df, gf, nf)

Half dozen fresh seasonal oysters from the New South Wales South Coast, Tasmania or South Australia served natural with lemon cheek and shallot dressing

Roasted Carrot and Pumpkin Salad (v, gf, df*)

Roasted baby carrots and pumpkin tossed with fresh herbs and served with creamy Persian fetta, toasted nuts and seeds

Sticky Pork Bao (nf)

Marinated free range pork belly grilled and served with bao, pickled carrot, cucumber, shallot and aioli

Middle Eastern Salad (v, gf, ve*)

Baby gem lettuce with smoky aubergine yoghurt, smacked cucumber and red chilli shatta dressing

MAIN

Tuscan Ravioli (v)

Sun-dried tomato and ricotta ravioli tossed in a creamy white wine and sun-dried tomato sauce topped with baby spinach, basil and parmesan cheese

Tarragon Chicken Breast (gf, nf)

Fresh tarragon marinated roasted chicken breast served with truss tomatoes, fondant potatoes and creamy tarragon and green peppercorn sauce

Riverina Lamb Rump (df, gf, nf)

Slow roasted lamb marinated in rosemary served with sautéed pink potato, honey roasted carrot, pomegranate, and salsa verde

Crispy Skin Barramundi (nf)

Pan seared barramundi served with Israeli cous cous salad, lemon beurre blanc and roasted zucchini

Eye Fillet Steak (*This dish incurs a \$4 supplementary charge*) (gf, nf)

Sourced locally from Hoskintown, served with duck fat roasted potato, roasted eschallots, sauté English spinach and creamy peppercorn sauce

Beef Cheek Bourguignon (gf, nf)

Red wine poached beef cheek with sautéed mushroom and roasted baby onion served with Parisian mash and baby French beans

DESSERT

Warm Chocolate Pudding (nf)

Decadent and gooey dark chocolate pudding served with vanilla ice cream

Crème Brûlée (gf*)

Traditional crème brûlée with almond shortbread

Classic Lemon Meringue Pie (nf)

Served with fresh raspberries and lemon mascarpone

Strawberries and Cream (gf, nf)

Strawberry cremeux served with elderflower jelly, strawberry gel and meringue

Gelato

Three scoops of assorted artisan gelato.

Please ask your waiter for today's flavours

Cheese Plate (gf*, nf)

Gippsland aged cheddar, triple cream brie and Tasmanian blue served with crackers, muscatel, and quince paste

Allergen Information

Please advise our staff of any dietary requirements, intolerances or allergies. As we do handle both nut and gluten products in our kitchen, as do some of our suppliers, we are unable to guarantee that any of our dishes are 100% gluten or nut free.

(gf) gluten free, **(gf*)** can be made gluten free, **(df)** dairy free, **(df*)** can be made dairy free, **(nf)** nut free, **(v)** vegetarian, **(v*)** can be made vegetarian, **(ve)** vegan, **(ve*)** can be made vegan.