



Signature Restaurant

Entrées

Marinated Kalamata Olives
and Pimiento Stuffed Green Olives
8 | V, GF, LF, Ve

Toasted Ciabatta
Extra Virgin Olive Oil, Dukkah,
Olive Tapenade and Chilli Jam
11 | V, Ve, LF, N

Paprika Oil, Parsnip and Ginger Soup
Cheese Crouton
12 | V

Charcuterie Board
Mortadella, Grilled Hahndorf Chorizo,
Capocollo, Marinated Kalamata Olives,
Chilli Jam and Toasted Organic Sourdough
19 | LF

Natural Coffin Bay Oysters
Lemon and Mignonette Sauce
3 Each | GF, LF

Panko Crumbed Coffin Bay Oysters
Lime and Wasabi Aioli
3.5 Each | LF

Gypsy Double Smoked Ham and
Smoked Cheddar Croquettes
With Mustard Crème Fraîche
15

Spinach and Ricotta Ravioli
Saffron and Sage Burnt Butter Sauce
Confit Cherry Tomatoes and Crispy Sage Leaves
Entrée 16 | Main 28 | V

Roasted Baby Beetroot Tarte Tatin
Balsamic Onions, Chèvre and Dressed Roquette
16 | V

Coconut Crumbed Prawns
Lime Aioli, Marinated Glass Noodles,
Fresh Capsicum and Snow Pea Salad
18 | LF

Indian Curried Tofu
Eggplant Relish, Mint Chutney,
House Made Confit Garlic Pita Bread
Entrée 15 | Main 28 served with Cardamom Rice
V, Ve, LF

Mains

200g Aged Angus Beef Fillet
Root Vegetable Mash, Buttery Crumbs,
Beer Battered Onion Rings and Shiraz Jus
41

4 Hour Braised Beef Short Rib
Boulangère Potatoes, Roasted Pumpkin Puree,
Wild Mushrooms, Roasted Baby Onions and Crispy Pancetta
34 | GF

Crispy Skin Tasmanian Salmon Fillet
Pumpkin Barley Risotto, Potato and Clam Chowder
35

Chickpea and Chilli Fritters
Marinated Grilled Zucchini, Dressed Roquette
and Capsicum Coulis
Entrée 14 | Main 28 served with Sweet Potato Rosti | V, GF

Sous Vide Tandoori Flavoured Free Range Chicken Breast
Cardamom Rice, Onion Bhajis and Turmeric Coconut Cream
32 | GF

Slow Cooked Rabbit and Porcini Ragout Pappardelle
Roasted Pumpkin, Crispy Sage and Grana Padano
31

Free Range Pork Fillet Wrapped in Sage and Prosciutto
Sautéed Garlic Spinach, Sweet Potato Rosti,
Crumbed Bocconcini and Marsala Glaze
35

12 Hour Confit Duck Leg
Braised Red Cabbage, Herb Crushed Baby Potatoes,
Roasted Baby Onions and Green Peppercorn Sauce
29 | GF

Sides

11 each

Beetroot, Pickled Spanish Onion and Feta Salad | V, GF

Garden Salad | V, Ve, GF, LF

Chunky Cut Chips | V, Ve, LF

Seasonal Greens | V, Ve, GF, LF

Sautéed Balsamic Mushrooms | V, GF

NO SEPARATE ACCOUNTS PLEASE | V - Vegetarian, GF - Gluten Free, LF- Lactose Free, N - Contains Nuts, Ve - Vegan
Most Meals can be altered to suit Dietary Requirements