

ENTREE

Chicken Roulade - confit leek, prosciutto, roasted cashews & parsnip w/ red wine demi-glace (gf/df)

Suggested wine match – Geoff Merrill Chardonnay

Roasted Beetroot - mint, fetta, snow pea vine, rose water & pistachio nut dressing (v/gf/df option)

Suggested wine match – Peter Lehmann Pinot Grigio

Beef Rendang - slow cooked in chilli, garlic, coconut & fresh turmeric w/ puffed rice, lime & young herbs (gf/df)

Suggested wine match – Scarborough Verdelho

Disassembled Prawn Cocktail- steamed w/ cucumber, avocado, fennel, fresh lemon & cocktail sauce (gf)

Suggested wine match – Tyrrell's Semillon

MAIN

12 Hour Confit Lamb - peas, mint, baby carrots & kumera crisps w/ a shiraz reduction (gf/df option)

Suggested wine match – Geoff Merrill Shiraz

Baked Pumpkin - goats cheese, pear, grilled eggplant, dried black olive, chilli oil & fresh oregano (v/gf/df option)

Suggested wine match – Masterpiece Semillon Sauvignon Blanc

Twice Cooked Sticky Asian Duck - cooked in soy, ginger & chilli w/ charred greens, potatoes, fried shallots & sesame (gf/df)

Suggested wine match – Oscars Folly Pinot Noir

Pan Seared Market Fish - preserved lemon, chickpea puree, crispy basil & romesco sauce

Suggested wine match – Geoff Merrill Chardonnay

DESSERT

Gingerbread & Caramel Soufflé - hazelnut crumble & white chocolate ice cream (gf)

Flourless Chocolate Truffle Cake - freeze dried raspberries, raspberry coulis, pinenut praline & vanilla bean cream (gf)

Cheese Plate – selection of three cheeses w/ gold raisins, assorted nuts, indigenous beetroot chutney & lavosh

Please advise staff of any allergen requirements

2 Courses – 55

3 Courses – 65

SPARKLING & ROSE

	Gl	Bt
Peter Drayton Semillon Chardonnay <i>Hunter Valley, Australia</i>	10	32
Ruffino Prosecco DOC <i>Treviso, Italy</i>	12	38
Excuse My French Rosé <i>Pays d'Oc, France</i>		38
Seppelt Salinger Vintage Cuvée <i>Victoria, Australia</i>		50

WHITE

	Gl	Bt
Peter Lehmann Art 'n' Soul Pinot Grigio <i>Multi-regions, Australia</i>	10	34
Watervale 'Wilson' Riesling <i>Clare Valley, Australia</i>	12	38
Andrew Peace Riesling 2012 <i>Clare Valley, Australia</i>		45
Mount Vernon Sauvignon Blanc <i>Marlborough, New Zealand</i>		38
Tyrrell's HV Range Semillon <i>Hunter Valley, Australia</i>	12	36
Scarborough Verdelho <i>Hunter Valley, Australia</i>	10	34
Tyrrell's HV Range Chardonnay <i>Hunter Valley, Australia</i>		36
Geoff Merrill Chardonnay <i>Barossa Valley, Australia</i>	12	36
Masterpiece Semillon Sauvignon Blanc <i>Victoria, Australia</i>	10	32

RED

	Gl	Bt
Oscars Folly Pinot Noir <i>Marlborough, Australia</i>	12	36
Ironbark Hill Merlot <i>Hunter Valley, Australia</i>		34
Geoff Merrill 'Pimpala Road' Shiraz <i>Barossa Valley, Australia</i>	12	36
Tyrell's HV Range Shiraz <i>Hunter Valley, Australia</i>		36
Penfolds Koonunga Hill Shiraz Cab <i>South Australia, Australia</i>		40
Kingston Estate Cabernet Sauvignon <i>Coonawarra, Australia</i>	10	34
Masterpiece Cabernet Sauv Merlot <i>Victoria, Australia</i>	10	32

LIMITED CELLAR SELECTIONS

	Bt
Whites	
1995 Tyrrell's HVD Semillon	70
2010 Tyrrell's Vat 47 Chardonnay	95
2012 Peter Lehmann Wigan Riesling	60

Reds

1998 Lindemans Pyrus Cabernet Blend	110
2002 Penfolds Bin 28 Kalimna Shiraz	70
2002 Peter Lehmann Mentor Cabernet	80
2004 Penfolds Bin 389 Cabernet Shiraz	120
2006 Penfolds Koonunga "76"	50
2007 Turners Crossing Shiraz Viognier	55

BEER CIDER SOFT DRINK

Spritz -	10
Aperol, Prosecco, Soda, Orange	
Campari, Moscato, Soda, Orange	
Pesca, Prosecco, Soda, Lemon	
Nastro Azzurro Peroni	8
Crown Lager	8
Ironbark Breweries Summer Ale	9
James Squires '150 Lashes' Pale Ale	9
Stone & Wood Pacific Ale	9
Little Creatures Pale Ale	9
Cascade Premium Light	7
Hahn Premium Light	7
House Apple Cider	9
House Pear Cider	9
Stone's Premium Ginger Beer	9
Soft Drinks	5
Sparkling Mineral Water	4.5 8
Lemon Lime & Bitters	4.5

TO FINISH

Noble One Botrytis Semillon	10
McWilliams 10 Year Grand Tawny	9