

## Entrée

Grain fed pork belly **16**, Main serve **32**  
Twice cooked grain fed Goulburn valley pork belly  
Served with white bean cassoulet, chorizo and chilli jam

Garlic bread **11**  
Stone baked ciabatta bread, garlic and parsley butter (v)

Crispy calamari **16**  
Salt and pepper dusted squid served with orange and fennel garden salad and sriracha aioli

Duo of crusted lamb cutlets **18**  
Parmesan and herb crusted lamb served with roasted root vegetables and a cauliflower puree

Clear chicken soup **12**  
Served with a crusty bread roll and butter

Eggplant fritters **14**  
Babaganoush, tamarind glaze and micro herbs (v)

## Salads

Classic chicken caesar salad **18**  
Baby cos lettuce, anchovies, shaved parmesan, croutons and crispy bacon topped with a soft poached egg

Panzanella salad **18**  
Crusty garlic croutons, confit vine tomatoes, spanish onions, baby cos lettuce and smoked salmon

Pumpkin salad **16**  
Spinach, beetroot, roasted pumpkin, onions, pepitas, cranberries, ricotta cheese and walnuts (v,gf)

## Mains

Pasta norma **28**  
Roma tomatoes, eggplant, fresh basil and ricotta cheese (v)

Pumpkin risotto **28**  
Butternut squash, fetta, parmesan and rocket (v)

Angus beef burger **28**  
Angus beef patty, cheese, lettuce, tomato, spicy mayo, tomato relish, bacon, fried egg, beetroot and crunchy chips

Beef cheek **34**  
Mash potato, sautéed green peas, red wine jus and truffle oil

## Mains

Fish of the day **34**  
Sweet corn, cauliflower puree, cherry tomatoes and shrimp (gf)

Vegetarian laksa **26**  
Malaysian coconut broth with noodles, tofu, seasonal vegetables, poached egg and crispy shallots (v)

Peri Peri chicken **30**  
Free range chicken breast, chorizo, capsicum, new season potatoes and romesco sauce

## FROM THE GRILL SECTION

All grill items include a selection of side and sauce

Rib eye 350 gram grain fed **38**

Beef tenderloin 200 gram grass fed 90 days aged **42**

Striploin 250 gram grass fed 90 days dry aged **38**

Lamb cutlet pasture fed 4 points **40**

Market catch of the day **34**

Sauce

red wine jus | peppercorn sauce | mushroom sauce | garlic butter | béarnaise sauce | dijon mustard | Hot English mustard

Additional sides **8**

garden salad | roasted chat potato with garlic and herb | steamed seasonal vegetable  
creamy potato mash | crunchy chips |

## DESSERTS

Warm chocolate ganache cake **14**  
Served with vanilla bean ice cream (v, gf)

Lemon meringue tart **12**  
Served with berry sorbet and raspberry coulis (v)

Ice cream and sorbet selection **4** per scoop.  
Vanilla bean | berry sorbet | strawberry | chocolate | hokey pokey (v,gf)

Espresso crème brulee **14**  
Served with hockey pokey ice cream and biscotti

Cheese selection: served with lavosh, fresh and dried fruits and a fruit paste  
South cape brie **9**  
Heritage cheddar **9**  
Blue cheese **9**  
South cape brie, heritage cheddar and blue cheese **21**

Sirocco



**It's Dinner Time!**