

\$75—2 Course



\$85—3 Course

House Bread w/ Butter

ENTRÉE

6 Natural Oysters w/ Lemon

or

3 Dressings -Mignonette, Ponzu, Wakame GF DF

6 Oysters—Kilpatrick DF

(12 Oysters— add \$25.00)

Grilled 1/2 Shell Scallops, Prosciutto, Tomato & Balsamic Salsa GF DF

Tuna Sashimi, Ponzu Dressing, Pickled Ginger, Wakame, Japanese Mayo DF GF

Chargrilled Hawkesbury River Squid, Shaved Fennel & Citrus Salad GF DF

Prawns in Crispy Egg Noodles, Cucumber Ribbons, Shallot Salad, Chilli Lime Dressing DF

Potato Gnocchi with a Gorgonzola Sauce, Crispy Jamon V O

Chilled, Seared Pepper Beef Fillet, Charred Corn, Black Bean & Capsicum Salsa, Chimichurri
GF DF

Goats Cheese, Beetroot, Fetta, Radicchio, Candied Walnuts, Pepitas, Fig Balsamic GF

DFO

Black Mussels Steamed in Tomato, White Wine, Chilli & Herbs GF DF



MAINS

Pasta w/ Garlic Chilli Prawns & Truffle Butter

Confit Lamb Shoulder , Roasted Mediterranean Vegetables, Gremolata, Tzatziki GF DFO

Chicken Breast , Prosciutto, Brie & Sage Filling, Broccolini, Kumara Mash, Pan Juices GF

Pork Belly w/ Braised Fennel, Mash, Madeira & Mustard Seed Sauce GF

350 gm Scotch Fillet, Sauteed Mushrooms, Asparagus, Red Wine Jus GF DF **(add \$10)**

BBQ Pork Ribs, Smashed Potato, Sour Cream GF DFO

Braised Duck Maryland, Beetroot Salad, Goats Cheese, Candied Walnuts, Fig Balsamic GF

Grilled Pork Striploin, Butternut & Pumpkin Puree, Braised Cabbage, Caramelised Apple &

Pork Jus GF

Chargrilled Beef Fillet, Grilled Prawns, Baby Spinach & Garlic Cream GF **(add \$15)**

Market Fish of the Day

SIDES \$12

Salad Leaves w/ House Dressing ...GF, DF, VO

Steamed Seasonal Greens w/ Herb Butter DFO VO GF

Chips w/ Aioli ...VO DF

Mash ...GF

V- Vegetarian, VO- Vegan or Vegetarian Option, GF- Gluten Free, DF- Dairy Free, GFO-
Option for Gluten Free, DFO- Option for Dairy free.

please discuss with the staff if you have dietary requirements