

# Menu



## SOMETHING TO START

### **Organic La Tartine Sourdough Bread \$12**

with a choice of Olive Oil & Balsamic Reduction or Lemon Myrtle Butter.

*Add Dukkha \$1*

### **Garlic Bread \$12**

Organic Sourdough served with Garlic Butter + Parsley.

---

## SOMETHING LIGHT

### **Truffle Poached Chicken Breast \$26**

With Asparagus, Parmesan & Truffle Aioli GF

### **Silken Tofu \$24**

With Asian Salad, Soy & Sesame Dressing (Vegan)

### **Pork Belly \$28**

With Thai Caramel, Pineapple Salsa & Nam Jim Dressing DF

---

## SOMETHING SUBSTANTIAL

### **Lavender Glazed Duck \$46**

With Fennel, Peaches & Duck Jus

### **Tandoori Cauliflower \$38**

With Cauliflower Puree, Caramilised lemon, Blistered Cherry Tomatoes & Curry Leaf V

### **Roast Chicken Breast \$45**

With a mushroom, Tarragon, Baby Hasselback Potato, Double Smoked Bacon & Caramelised Eschallot Sauce

### **Fish & Chips \$42**

Pan-seared Barramundi served with Chips, Mixed Leaf Salad, Lemon & Tartare  
GF DF

### **Riverine MBS 2+ Sirloin \$65**

With Duck Fat Potato Fondant, Bone Marrow Herb & Shallot Butter & Bordelaise  
Sauce GF

---

## SIDES

Hand Cut Chips with Aioli GF DF \$14

Mixed Leaf, Chickpea, Tomato, Roasted Spanish Onion, Lemon  
Tahini Dressing with Dukkah & Pomegranate \$15

Broccolini with Buerre Noisette and Toasted Almonds GF  
\$16

## DESSERTS

### **Apple & Rhubarb Crumble Tart \$18**

With Vanilla Bean Ice Cream

### **Raspberry Ripe \$20**

Chocolate Coconut Mousse, Coconut Foam, Raspberry  
Coulis, Raspberries & Coconut Chips V GF DF

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | Vegan

10% Surcharge applies on Public Holidays / Menu subject to change