



Bread

Bread Basket (V) 8
selection of warm rolls, butter, olive oil & balsamic

Garlic Bread (V) 5
house made pane bread lightly toasted with
garlic & herb butter
Add Cheese +3

Entrée

Soup of the Day (V) 18
with toasted garlic bread

Halloumi Wrap (V) 23
with fried halloumi, roasted cauliflower & a
spicy avocado basil salsa

Spicy Chickpea Stew (V) (DF) 18
slow cooked mediterranean vegetables &
chickpeas in a spicy sauce with pappadams
Suggested Pairing: Dry Riesling

Slow Cook Char Siu Duck 18
with bok choy
Suggested Pairing: Pinot Gris

Caesar Salad 18
with crispy bacon, cos lettuce, croutons & a
tangy caesar dressing
Add Chicken +5
Add Prawns +8

Scallop & Crab Bisque 24
pan fried japanese scallops with crab in a
traditional bisque, topped with fried capers
Suggested Pairing: Pinot Gris

SA Coffin Bay Oysters (DF) 22
1/2 dozen coffin bay oysters with champagne
vinegar

Mains

NT Wild Caught Barramundi (GF) 38
pan fried barramundi fillet with leek fondue, crab,
clams & saffron sauce
Suggested Pairing: Chardonnay

Rack of Lamb (GF) 42
with carrot & cumin puree, broccolini & eggplant relish
Suggested Pairing: Pinot Noir

Spiced Pork Lion Steak (GF) 34
with pumpkin mash, cocktail onions,
peas & mustard cream jus
Suggested Pairing: Tempranillo

Pan Fried Salmon Fillet (GF) 38
with orange & chilli braised fennel, broccolini
& sautéed spinach
Suggested Pairing: Sauv Blanc

Chicken & Leek Pastry 34
puff pastry with braised chicken & leek
Suggested Pairing: Sauv Blanc

Spiced Cauliflower Steak (V) (GF) (DF) 30
with mediterranean vegetables, rocket
salad & mint vinaigrette
Suggested Pairing: Sparkling Rose

Kidman & Co. Chateaubriand (GF)
grain fed kidman & co. beef eye fillet
with lyonnaise potatoes, green beans &
mushroom ragout
Suggested Pairing: Merlot

For One (200g) 42
For Two (450g) 80



(V) Vegetarian (GF) Gluten Free (DF) Dairy Free

*Please note that all dishes are garnished See staff for any dietary requests.
Seafood is imported unless otherwise stated



Sides

Basket of Fries 8

Lyonnaise Potatoes 8

Garlic & Herb Green Beans 8

Garden Salad 8

Kids Menu

Spaghetti Bolognese 12
beef bolognese sauce with spaghetti & shaved parmesan

Fish & Chips (DF) 16
battered barramundi fillet with fries & tomato sauce

Desserts

Cheese Platter (GF) 26
selection of premium australian cheese with crackers, dried fruit & quince paste

Lemon Myrtle Crème Brûlée (GF) 16
with petit macaron

Caramelised Apple Tart (GF) 16
with crumble, vanilla ice cream & cinnamon dust

Sticky Date Pudding 16
with walnut crumble, caramel sauce, strawberries & vanilla ice cream

Chocolate Fondant 16
with chocolate crumbs, hazelnut praline & vanilla ice cream

Affogato 8
espresso coffee shot over vanilla ice cream
Add Irish Whisky +4



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