Entrée

Cob Loaf, warm, salted butter - 15 (NF, V)

Garlic & Herb Cob - 15 (NF, V)

Garlic, Herb & Brie Cob, oven baked - 20 (NF, V)

Salt & Pepper Crusted Prawns, carrot, orange & cabbage slaw, orange and black pepper caramel – 24 (GF, DF, NF)

King Island Smoked Cheddar Souffle, twice baked in cream with semi dried tomatoes, green leaves – 22 (NF, V)

Pumpkin, Thyme & Fetta Arancini, Napoli sauce, arugula – 22 (GF, NF)

Lemongrass Chicken, rice, bean sprouts, pickled cucumber & red onion, fresh herbs, lime & sweet chilli dressing – **24** (**GF**, **NF**, **DF**)

Gnocchi, pan fried potato gnocchi, roasted mixed mushrooms & sage, spinach, cream, parmesan wafer – **24** (NF, V)

Smoked Salmon Rillettes, cucumber, toasted 18hr sourdough, cornichons, pickled red onion & sour cream – **24** (NF)

Seafood Chowder, traditional creamy potato & sweetcorn soup with seasonal shellfish and chunks of white fish -22 (NF)

Main

Fillo Chicken, breast filled with pistachio, lemon, cream cheese & mozzarella, braised winter cabbage, puree of Tassie potatoes and velouté of pumpkin – **36 (NF)**

Lamb and Gnocchi, lamb backstrap marinated in oregano, rosemary and garlic served with ratatouille of vegetables, panfried gnocchi, red wine jus and parmesan wafer – 38 (NF)

Beef Ragu Pasta, slow cooked osso buco & tomato tossed with ribbon pasta, parsley gremolata – **35 (NF)**

Pork Belly, twice cooked, sweet potato mash, beetroot wedges, pear slices, wilted spinach, crumbled fetta & seeded mustard sauce – **39 (GF, NF)**

Autumnal Roasted Veg & Brown Rice Salad, roasted carrot, pumpkin and beetroot on hommus scattered with pepitas, marinated fetta and walnuts – 32 (GF, V)

Fillet Steak, cooked to your taste with roasted vegetables and your choice of red wine sauce or creamy mushrooms – **55** (**GF**, **NF**)

Pumpkin, Tomato & Chickpea Curry, drizzled with coconut yoghurt, rice & greens on the side, perfect as a vegan option – 34 (GF, DF, NF, V, VGN)

or choose to add chicken breast + 5 or 6 prawns + 9