

Plated menu

Entree

Soup Oven-roasted tomato soup, sourdough crisp bread V (GF available available)	Pork Pork belly on red wine cabbage, caramelised pineapple and braised shallot puree GF	Vegetarian Roast onion, beetroot & goats cheese hazelnut tart with cress salad & sweet sherry vinaigrette V
Soup Classic french onion soup - with melted gruyere, parsley and crouton crust V	Venison Home-smoked venison, pear, rocket, parmesan & walnut salad with pinot noir reduction GF	Vegetarian Homemade gnocchi, roast pumpkin & pea, sage butter sauce
Chicken Roast chicken and gooey camembert salad, crunchy cos leaves & red chard, thyme vinaigrette	Seafood Crab, prawn & chive ravioli with roast yellow pepper confit, Sichuan pepper, lemon & parsley butter	
Pork Rough pork terrine with homemade chutney and toasted ficelle	Seafood Chilli salt squid with a cashew, fresh coconut, sesame & cucumber salad GF	

Mains

All of our mains are served with a selection of seasonal vegetables and artisan bread rolls.

Chicken Maple-glazed chicken breast with wild mushroom parmentier potatoes, green beans and walnut sauce GF	Beef Roast beef sirloin, Yorkshire pudding, duck fat potatoes, green beans & jus	Game Confit duck leg, winter vegetable hash & jus GF
Chicken Lemon grass & ginger chicken breast on soba noodles, beans with red curry sauce	Beef Fillet of beef wrapped in parma ham with triple cheese sauce, crispy sage leaves & sauté potatoes GF	Seafood Roast salmon with wilted spinach, baby new potatoes, hollandaise sauce GF
Chicken Corn-fed chicken breast, stuffed with garlic butter & herbs, served on a sweetcorn fritter with smokey bacon	Beef Fillet steak, caramelised onion, portobello mushroom & roasted cherry tomatoes GF	Seafood Pan-fried market fish with steamed green lip mussels, steamed broccolini & spiced butter sauce GF
Lamb Rump of New Zealand lamb, with tarragon & white wine, truffle mash, baby peas & carrots GF	Beef Braised short rib beef on parmesan mash with confit onions and a port wine jus	Vegetarian Thai red curry, brown rice cake, pan-roasted tofu GFV
Lamb Lamb shank with rosemary & parmesan crust, with creamy polenta, caramelised carrots & jus GF	Pork Crisp rolled pork belly, sage & onion mash with slow-roasted tomatoes GF	Vegetarian Wild mushroom and truffle oil risotto with mascarpone & parmesan GFV

Desserts

Crème caramel with spiced poached pear, milk chocolate sauce and a cocoa wafer biscuit	Caramelised lemon tart with cherry compote	White chocolate mousse with espresso shot and hazelnut biscuit
Mille Feuille stack, candied pecans and caramel cream	Chocolate orbit cake with salted caramel, almond shortbread pieces and berry sorbet GF	Classic crème brûlée with raspberry sauce and lemon, thyme shortbread