

dinner



ENTRÉES

GARLIC CIABATTA 12

w/ garlic butter v

SHIITAKE MUSHROOM ARANCINI 19

w/ pesto napolitana sauce, shaved parmesan & balsamic reduction v

BURRATA SALAD 22

burrata cheese w/ a medley of heirloom tomatoes, basil, radish, sea salt flakes, balsamic glaze, olive oil & ciabatta v gfo

PAN SEARED SCALLOPS 21

w/ garlic & lime butter, cauliflower puree & chargrilled corn salsa gf

CHARGRILLED KING PRAWNS 24

harissa marinated prawns & watercress salad gf

dinner



MAINS

ATLANTIC SALMON 41

w/ sauce vierge, lemon thyme roasted chats & asparagus gf

RANA RAVIOLI 29

large mushroom ravioli tossed in parsley butter sauce w/ shaved parmesan v

CHICKEN BREAST 39

w/ fondant potato, heirloom carrots, seasonal greens & creamy seeded mustard jus gfo

300G SIRLOIN 43

w/ King Edward hand cut chips, sliced roasted beetroot, broccolini & juniper berry jus gfo

dinner



SIDES

MEDLEY OF SEASONAL VEGETABLES 10

CRISPY BEER BATTERED FRIES W/ AIOLI 10

WATERCRESS SALAD 10

ROASTED ROSEMARY POTATOES 10

dinner



HOUSEMADE DESSERTS

VANILLA PANNACOTTA 16

served in a brandy snap basket w/ passionfruit sauce

CHERRY CHEESECAKE 18

w/ cherry compote & chocolate ice cream

EATON MESS 18

a traditional English dessert w/ Chantilly cream gf

NSW SOUTH COAST SHARE PLATE 30

*selection of local cheeses, mix of fresh & dried fruit and nuts,
mango chutney & crackers*