

STARTERS

DUCK SPRING ROLLS with hoi sin & coriander pesto	16
PORK SCRATCHINGS with rosemary blood orange salt & sour apple <i>df gf</i>	13
BAKED GOATS CHEESE with walnut, thyme, truffle & french baguette <i>v</i>	21
COCA MALLORQUINA flatbread with onion jam, pumpkin, chilli oil & whipped goats cheese <i>v</i>	18
CRISPY COCONUT & BEETROOT CALAMARI with tangy chilli & wakame <i>df gf</i>	17
HARISSA CHAR GRILLED TIGER PRAWNS with burnt apple & pear	27

SMALL PLATES

Roast Potatoes with rosemary salt & gremolata <i>df gf v</i>	9
Eggplant Parm <i>gf</i>	10
French Fries with aioli <i>df v</i>	9
Buttered Broccolini <i>dfo gf v</i>	9
Sweet Potato Fries with aioli <i>df gf v</i>	10

MAINS

POLENTA FRIED CHICKEN BURGER	21.9
with spring hill local honey, tzatziki, pickled cabbage, rocket & fries	
CHICKEN PARMY	21.9
with salad & fries	
HENNESSY BEEF BURGER	22
with a wagyu beef patty, cognac sauce, swiss cheese, lettuce, pickles & fries	
BEER BATTERED FISH AND CHIPS	25
queensland pearl perch, malt vinegar hand cut chips, mint, pea puree & pickled vegetable salad dfo	
DUCK 2 WAYS	38
sous vide duck breast, confit duck leg croquette, freekeh, lemon & mulberry	
PAN FRIED TOMATO GNOCCHI	29
with pecorino di fossa custard, walnut pesto & parmesan crisp v	
PISTACHIO CRUSTED PORK TENDERLOIN	35
with tallow hash, burnt apple and pear, sweet pickled rhubarb & red wine jus gf	
RIVERINA BLACK ANGUS SIRLOIN	36
with sweet potato & beetroot pomme anna, mushroom croquette & black garlic butter dfo gfo	
THOUSAND GUINEAS RUMP	30
with a pickled redonion and pecorino caesar salad & fries dfo gfo	
ANGUS RESERVE RIB FILLET	42
with charred broccolini & eggplant parm gf	

TO FINISH

CHOCOLATE ORANGE MARBLE PUDDING 16
with mandarin marmalade & white chocolate anglaise

TANZANIAN 70% CHOCOLATE TORTE 16
with popcorn ice-cream, warm peanut butter caramel
& mixed berry gel gf

AFFOGATTO 12
with rich espresso, frangelico liqueur & vanilla bean
ice-cream gf

SELECTION OF ICE-CREAMS & SORBET 13
four scoops of your choice dfo gf

CHEESE BOARD 1 cheese 14.5 | 3 cheese 29.5
bay of fire cheddar, charleston jersey brie, berry creek
oak blue

HOT DRINKS

COFFEE 3.5 | 4

EXTRAS 0.5
Extra Shot, Mint, Caramel,
Vanilla, Soy, Lactose Free,
Almond Milk

TEA 3.5 | 4

English Breakfast
Earl Grey
Chamomile
Peppermint
Green Tea with Jasmine

MOCHA 4 | 4.5

HOT CHOC 3.5 | 4

CHAI LATTE 3.5 | 4

AFTER DINNER SIPPERS

Patron XO Cafe Tequila 12

Ron Zacapa 23YO on ice 19

Frangelico on ice 9

Baileys on ice 7.5

STICKY'S & FORTIFIED'S

CHATEAU DU PAVILLION 11.5 | 46
Bordeaux, France, 2011

DE BEAUREPAIRE COER D'OR 49
Central Ranges, NSW, 2016

HEGGIES VINEYARD 8.9 | 44
Eden Valley, SA, 2015

GALWAY PIPE TAWNY 10.9
South Australia

VALDESPINO PEDRO XIMENEZ SHERRY 9.5
Spain