

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

SLOW COOKED BRISKET CUBAN	21.9
with seeded mustard mayo, cheddar and pickles	
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	
BASS STRAIT 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 & bubble 'n' squeak gf	

TO FINISH

CHOCOLATE ORANGE MARBLE PUDDING	16
with mandarin marmalade & white chocolate anglaise	
TANZANIAN 70% CHOCOLATE TORTE	16
with peanut butter 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
maffra cheddar, pecorino al tartufo, valdeon 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	