

STARTERS

DUCK SPRING ROLLS	16
with hoi sin & coriander pesto	
PORK SCRATCHINGS	13
with rosemary blood orange salt & sour apple <small>df gf</small>	
BAKED GOATS CHEESE	21
with walnut, thyme, truffle & french baguette <small>v</small>	
COCA MALLORQUINA	18
flatbread with onion jam, pumpkin, chilli oil & whipped goats cheese <small>v</small>	
CRISPY COCONUT & BEETROOT CALAMARI	17
with tangy chilli <small>df gf</small>	
HARISSA BUTTERFLIED TIGER PRAWNS	26
with lime labneh, mango salsa & herb oil	
MARINATED LAMB RUMP KEBABS	21
with pita bread, tabouli, baba ganoush & aleppo pepper	

SMALL PLATES

Roast Potatoes with rosemary salt & gremolata <small>df gf v</small>	9
Buttered Broccolini <small>dfo gf v</small>	9
French Fries with aioli <small>df v</small>	9
Ricotta Caesar Salad <small>gf v</small>	9
Sweet Potato Fries with aioli <small>df gf v</small>	10
Eggplant Parm <small>gfo v</small>	10
Cauiflower Mac & Cheese with chorizo crumb	10

MAINS

BEETROOT & BLOOD ORANGE SALAD	20
with cracked quinoa, candied pecans, lemon yoghurt & mixed berry dressing. ADD LAMB SKEWER \$5 EACH	
POLENTA FRIED CHICKEN BURGER	21.9
with spring hill local honey, tzatziki, pickled cabbage, rocket & fries	
CHICKEN PARMY	21.9
with ricotta caesar 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	
MANGO & HABANERO HALF OR WHOLE CHICKEN	30 56
cauliflower mac & cheese with chorizo crumb, sautéed green beans & spinach, corn riblets with aleppo pepper & ricotta gfo	
PAN FRIED TOMATO GNOCCHI	29
with pecorino di fossa custard, walnut pesto & parmesan crisp	
ROASTED PORK BELLY	35
with apple puree, compressed apple, blood orange gel & celeriac remoulade gf	
BASS STRAIT RESERVE SIRLOIN	36
with truffle mash, baby carrots & salsa verde dfo gf	
THOUSAND GUINEAS RUMP	30
with a pickled red onion and ricotta caesar salad & fries dfo gfo	
ANGUS RESERVE RIB FILLET	42
with charred broccolini & eggplant parm gf	

TO FINISH

CREME CARAMEL	17
with strawberry cheesecake & pumpkin seed	
TANZANIAN 70% CHOCOLATE TORTE	16
with toffee 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	