

# STARTERS

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**DUCK SPRING ROLLS** 16  
with hoi sin & coriander pesto

**PORK SCRATCHINGS** 13  
with rosemary blood orange salt & sour apple df gf

**VANELLA BURRATA** 24  
with mixed cherry tomato salad, pedro ximenez  
vinaigrette & basil oil v  
ADD A MINI FRENCH BAGUETTE \$6

**PUMPKIN FLATBREAD** 18  
with onion jam, chilli oil & whipped goats cheese v

**CRISPY COCONUT & BEETROOT CALAMARI** 17  
with tangy chilli df gf

**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

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Buttered Broccolini 9 dfo gf v

French Fries with aioli 9 df v

Ricotta Caesar Salad 9 gf v

Sweet Potato Fries with aioli 10 df gf v

Cauliflower Mac & Cheese with chorizo crumb 10

# MAINS

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## TORCHED PEACH SALAD 21

with spring hill local honey, moroccan tabouli, pickled onion, towri sheep eweghurt & rocket v

ADD LAMB SKEWER \$5 EACH

## CHICKEN PARMY 21.9

with ricotta caesar salad & fries

## POLENTA FRIED CHICKEN BURGER 21.9

with spring hill local honey, tzatziki, pickled cabbage, rocket & 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 & kale, corn riblets with aleppo pepper & ricotta gfo

## PAN FRIED TOMATO GNOCCHI 29

with cheddar custard, walnut pesto & parmesan crisp v

## 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 sauteed kale, asparagus & cafe de paris butter gf

# TO FINISH

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## PEACH TARTIN 16

with mulberry compot, lemon curd ice cream & berry powder

## MILK CHOCOLATE MOUSSE 16

with spring hill honey ice-cream, coconut crumb, berry gel & passionfruit powder

## 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

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### HOT DRINKS

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COFFEE 3.5 | 4

EXTRAS 50c

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

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### AFTER DINNER SIPPERS

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Patron XO Cafe Tequila 12

Ron Zacapa 23YO on ice 15

Frangelico on ice 9

Baileys on ice 7.5

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### STICKY'S & FORTIFIED'S

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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