

# MENU

Choose any meal, side and beverage from the selection below 55

## ... FOOD ...

### GERALDTON KINGFISH

Seared fillet, wild rice, garlic chive flowers

### CAPE GRIM YEARLING RUMP

Amazake glazed rump, hand chopped grilled eggplant,  
ancient grains, malt beer

### BORROWDALE FARM PORK NECK FILLET

Steamed then flash grilled, salt baked celeriac, golden raisins, local kales,  
blood plum vinegar sauce

### PASTURE RAISED MILLY HILL LAMB

Twice cooked rump, toasted spelt, seeded labne

### BUCKWHEAT CAVATELLI PASTA

Hand rolled cavatelli, wilted local kales, chestnut mushrooms,  
creamed cashew, salted ricotta

### With choice of single serve side

Wok tossed beans and broccolini with chilli, crushed ginger

Roasted carisma potatoes, garlic & spring onions

Iceberg salad, toasted walnuts, romesco dressing, reggiano

...

## ... DRINKS ...

### BEER

Asahi Super Dry

Lord Nelson Three Sheets Pale Ale

Heineken Lager

### SPARKLING

NV Bianca Vigna Prosecco Brut DOC

2013 Iona Estate Sangiovese Rose

### WHITE

2016 Monte Tondo Soave Classico

2016 Totara Sauvignon Blanc

2015 Credaro Kinship Chardonnay

### RED

2016 Save Our Souls Pinot Noir

2015 La Linea Tempranillo

2014 Gunner Point Shiraz

Please note a 7.5% discretionary gratuity charge will be added to the bill .