



To share

Trio of dips served with grilled ciabatta bread.	15
Chicken-liver parfait with grilled ciabatta bread & Shiraz jelly.	16
House-made terrine with chutney & house-made bread.	16
Charcuterie Board – a selection of cold meats, terrine & parfait.	26

Entrées

Roast beetroot, walnut & Meredith goats cheese salad, topped with a beet sorbet.	16
Margherita arancini bites with basil aioli.	14
Pan fried gnocchi with roast pumpkin, flaked almond & cumin yogurt.	17/29
Salt & pepper calamari with lemon aioli & frisse.	16/29
Pan fried Garfish with a salmon mousse, confit cherry tomato & creamy chive sauce.	16

Please note there is an \$8pp surcharge on public holidays.

Mains

Roast pumpkin & chorizo linguine with chilli, olives & garlic.	31
Pan-fried salmon fillet with roast carrot, asparagus & vanilla/cherry-tomato sauce.	33
Beer battered fish & chips served with a mixed leaf salad.	29
Panko crumbed chicken breast stuffed with garlic butter & served with bok choy & mashed potato.	30
Slow-cooked rolled pork with roasted vegetables & red wine sauce.	30
Parwan lamb rump with asparagus & tomato/zucchini ragu.	34
Thai red beef curry with jasmine rice & fresh coriander.	29
36-hour slow cooked blade steak with mash, peas, mushrooms & red wine sauce.	31
Grain-fed hanger steak (served medium & carved) with Trentham potato skins, salad & béarnaise sauce.	30

Dry aged steaks

These steaks are grass-fed & dry aged for up to 49 days.

Rump 250g	31
<i>Served with chips & salad</i>	
Porterhouse 300g	35
Eye fillet 200g	38
Scotch fillet 300g	37
<i>Served with bok choy, creamy mash & your choice of sauce – Red wine, pepper, béarnaise or garlic butter.</i>	

Sides

Trentham potato skins with aioli	8
Roast pumpkin & beetroot with Meredith goats cheese	7
Fries	7
Mixed leaf salad with Spanish onion & tomato	7
Sautéed mushrooms	7
Creamy mashed potato	7
Mixed Asian green vegetables with crispy shallots	7

Something Sweet

Trio of house-made sorbets with crispy meringue.	13
Vanilla crème brulee with mixed berries.	13
Golden Gaytime with honey comb & caramelised peanuts.	13
Warm chocolate brownie served with vanilla ice cream.	13
Peanut butter parfait, salted caramel, coffee crumb & chocolate mousse.	13
Cheese Tasting Plate.	16

Yarran White Moscato

9

Leopardwood Botrytis Chenin Blanc

10

Selection of loose leaf Temple Teas

4.5

English breakfast
Earl Grey
Chamomile
Peppermint
Sencha Green Tea
Green Tea & Jasmine Flower
Lemon Grass & Ginger
Vanilla Tea

We use coffee from Grinders Coffee Roasters

4.5

Flat white
Short or Long black
Cafe latte
Cappuccino
Short or long macchiato
Mocha

Liqueur Coffees

9

Kahlua Latte
Affogato
Irish coffee
Jamaican Coffee (Tia Maria)