



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 & grilled ciabatta 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
Pan fried gnocchi with spiced carrot, flaked almond & cumin yogurt.	17/29
Salt & pepper calamari with aioli & rocket.	16/29
Pressed octopus, mint gel, white chocolate with horseradish crumb & avocado puree.	15
Crumbed chicken parcel, asparagus with a creamy white wine & thyme sauce.	16

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

Mains

Spiced carrot, confit tomato and zucchini linguine tossed with Salsa Verde.	29
Pie of the day with mash, peas & red wine jus.	29
Pan-fried salmon fillet with sweet potato puree spring vegetables & a saffron vinaigrette.	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 & a Spanish onion salad.	30
Parwan Valley Lamb shoulder with asparagus, mash & tomato & zucchini ragu.	35
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.

Porterhouse 300g	36
Eye fillet 200g	39
Scotch fillet 300g	37

Served with bok choy, creamy mash & your choice of sauce – Red wine, pepper, béarnaise or garlic butter.

Sides

Fries	7
Mixed leaf salad with Spanish onion & tomato	7
Sautéed mushrooms	7
Creamy mashed potato	7
Trentham potato skins with lemon aioli	8

Something Sweet

Chocolate & Kahlua semifreddo, coffee crumb, mixed berries & chocolate fudge.	13
Trio of house-made sorbets.	13
Golden Gaytime with honey comb & caramelised peanuts.	13
Lemon & lime meringue, white chocolate crumb & vodka lemon sorbet.	14
Vanilla panna cotta with berry sorbet.	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 10

Kahlua Latte
Affogato
Irish coffee
Jamaican Coffee (Tia Maria)