



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
Margherita arancini bites with basil aioli.	14
Pan fried gnocchi with spiced carrot, flaked almond & cumin yogurt.	17/29
Salt & pepper calamari with lemon aioli & rocket.	16/29
Seared butterfish with citrus segments & capsicum puree.	16

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

Mains

Sweet potato cannelloni stuffed with smoked couscous topped with a tomato/zucchini ragu.	31
Pan-fried salmon fillet with roast carrot and ginger puree, confit cherry tomatoes & apple salsa.	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, mash & red wine sauce.	30
Parwan Valley lamb rump with a potato galette & maple glazed carrots.	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 (<i>served medium & carved</i>) with chips, 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

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

Trio of house-made sorbets with crispy meringue.	13
Toasted marshmallow, chocolate cake with molten fudge & mixed berries.	13
Golden Gaytime with honey comb & caramelised peanuts.	13
Warm chocolate brownie served with vanilla ice cream.	13
Pina Colada – Coconut panna cotta with saffron roasted pineapple and coconut tuile.	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)