

ENTRÉE

PAN ROASTED QUAIL 19
*with pancetta, sage and ricotta farce, truffled artichoke
and lemon butter*

PORCINI MUSHROOM AND MANCEGO ARANCINI 12
confit garlic aioli

VEAL AND PACDON PORK POLPETTE 15
*with warm tomato sugo, shaved parmesan and
crunchy bread*

CURRIED CAULIFLOWER SALAD 15
*with cashew nuts, currents, cumin yoghurt and crunchy
poppadum*

GRILLED CALF'S LIVER 16
*with caramelized onion, crisp prosciutto, fondant
potato and Jus*

SAUTÉED FOREST MUSHROOM MILLE FEUILLE 15
with flaky pastry and creamy lemon thyme reduction

BRAISED BLACK BEAN BEEF RIBS 17
with a soy ginger glaze and steamed fragrant rice

LIGHTY FRIED HALOUMI 'SAGANAKI' 14
with Axedale honey, fresh marjoram and sesame seeds

SHARED PLATES

ANTIPASTO PLATTER FOR TWO 24

MENU TASTING PLATE FOR TWO 24

PIZZA

DUSK TILL DAWN	12
<i>garlic, herb & provolone cheese</i>	
ALOHA	16
<i>shaved honey cured ham, fresh pineapple chunks</i>	
AL PACINO	14
<i>vine ripened tomato, bocconcini cheese and fresh basil oil</i>	
TRUFFLE TREE	16
<i>truffle infused asparagus, provolone cheese and crisp prosciutto</i>	
BO PEEP	18
<i>slow roasted lamb, onion jam, sweet potato, feta and pine nuts</i>	
THE FORAGE	16
<i>forest mushroom medley, baked lemon, ricotta, provolone and fresh marjoram</i>	
THREE LITTLE PIGS	18
<i>chorizo sausage, sopressa salami, prosciutto and kalamata olives</i>	
KAMIKAZE	16
<i>teriyaki chicken, fire roasted red capsicums, fresh shallot and sesame seed</i>	
SPUD AND DUCK	18
<i>confit duck leg, rosemary potato, garlic and provolone</i>	
GROVE AND ANCHOVY	17
<i>Chilli marinated olives, white anchovies, Napoli and provolone</i>	

MAINS

GRILLED GRAIN FED PORTERHOUSE SALAD 26
Served pink with broccolini, salsa verde, fresh chilli, shallots and shaved parmesan

CRACKLED PORCHETTA 28
with cauliflower puree, Harcourt cider jam, confit potato, smoked speck and crisp green apple

SLOW COOKED PRESSED LAMB SHOULDER 27
with crisp polenta gratin, blistered tomato, feta and fresh mint

PAN ROASTED CHICKEN BALLOTINE 27
with crisp prosciutto, spinach mousseline and cannellini bean cassoulet

HOUSE MADE POTATO GNOCCHI 24
With three cheese and parsley cream and toasted walnuts

BRAISED BURGUNDY BEEF, BACON AND MUSHROOM PIE 26
with flaky puff pastry and hand cut jumbo chips

FRESH PAPPARDELLE PASTA 'AGLIO E OLIO' COMBINED 24
chilli, garlic, lemon, and herbs finished with pecorino romano

BLACK ANGUS EYE FILLET 32
with roast celeriac, creamed spinach, grilled cotechino sausage and jus

HONEY ROASTED ROOT VEGETABLES 24
With grilled eggplant, tomato sugo and crispy fried parsnip

SIDES

ROSEMARY ROASTED POTATOES 8

STEAMED GARDEN GREENS 8

CAULIFLOWER GRATIN 8

BEER BATTERED CHUNKY CHIPS 8

VEGAN OPTIONS AVAILABLE ON REQUEST

DESSERTS

COURTNEY'S CHOICE	12
<i>a classic compilation of crunchy meringue, Chantilly cream, blue berry compote and fresh strawberries</i>	
CARAMELISED BOURBON BAKED PEAR	12
<i>with mascarpone and savoirdi biscuit</i>	
BAILEYS AND BANANA CRÈME BRULEE	12
<i>with brittle toffee</i>	
DISARONNO AMARETTO &ESPRESSO AFFROGATTO	12
<i>vanilla ice cream with disaronno and espresso</i>	
GREEK STYLE DONUTS	12
<i>dusted in cinnamon sugar with salted caramel ice cream</i>	
WARM BLACK FOREST BROWNIE	12
<i>with cherry compote and crème anglaise</i>	
LOCAL CHEESE SELECTION	18
<i>with fresh seasonal fruit, fig compote and lavosh crackers</i>	

SELECTION OF PORTS AND LIQUEURS AVAILABLE

BAR SNACKS

SWEET POTATO CHIPS <i>with garlic aioli</i>	8
BEER BATTERED CHUNKY CHIPS <i>with tomato ketchup</i>	8
CRISPY FRIED POTATO SKINS <i>with bacon, mozzarella & sour cream</i>	8
GAFFNEY'S CHARGRILLED SOURDOUGH <i>With house dukkah and olive oil</i>	8