



ENTRÉE

Housemade Focaccia \$12 | VG

warm housemade focaccia, extra virgin olive oil, aged balsamic & dukkah

Garlic Flatbread \$14 | V & DFO

warm pull-apart flatbread, garlic sauce & fresh herbs

Beef Cheek Nachos \$24 | GF

loaded corn tortillas with slow-cooked beef cheek, melted cheese, avocado, sour cream & fresh coriander

Cauliflower Soup \$16 | V & GFA

topped with truffle oil

Caramelised Onion Bruschetta \$18 | V & GFA

sweet caramelised onion, whipped fetta & fresh thyme on toasted focaccia

Maple & Black Pepper Pork Belly \$22 | GF

slow-cooked pork belly glazed with maple, apple, ginger & cracked black pepper, finished with pickled red onion

Roasted Carrots \$18 | VG & GF

vegan yoghurt, pickled dates & dukkah

DESSERT

Bailey's Chocolate Delice \$16 | V & GFA

rich Bailey's chocolate delice, chocolate hazelnut crumble & whipped cream

Peaches & Cream \$16 | V & GFA

peaches, vanilla ice cream, whipped cream, white chocolate almond crumble & lemon

Sticky Date Pudding \$16 | V

caramel sauce, Corowa whisky & vanilla ice cream

Chef's Selection of Cheeses | V & GFA

with accompaniments

one selection | \$18

two selections | \$30

three selections | \$40



MAIN

Chargrilled Chicken Supreme \$34 | GF

Mediterranean mash, wilted spinach & lemon jus

Roasted Lamb Rump \$42 | GF

warm potatoes tossed with salsa verde, peas & baby onions

Beef Cheek Lasagna \$30

slow-cooked beef cheek ragù layered with pasta, béchamel & melted cheese served with a garden salad

Roasted Japanese Pumpkin \$30 | VG & GF

atop romesco, lentils, seasonal greens, saltbush & toasted pepitas

Chicken Burger \$28 | GFA

crispy fried chicken, lettuce, tomato, garlic sauce & chipotle mayo, served with fries

Steak Sandwich \$28 | GFA

chargrilled steak, caramelised onion, lettuce, tomato, fetta, pickles & mustard aioli, served with fries

300g Sirloin \$42 | GF

chargrilled Sirloin, served with fries & your choice of sauce

300g Scotch Fillet \$52 | GF

chargrilled Scotch fillet, served with fries & your choice of sauce

Sauces \$3.5

creamy mushroom | peppercorn | red wine jus

SIDES

Warm Potato Salad \$10 | VG & GF

warm potatoes tossed with salsa verde, peas & baby onions

Truffle Parmesan Fries \$14 | V & GF

topped with parmesan & truffle oil

Fries \$9 | VG & GF

Winter Salad \$10 | VG & GF

mixed leaves, tomato, cucumber & house dressing

Dietary Information

VG = Vegan | V = Vegetarian | GF = Gluten Free | GFA = Gluten Free Available | DFO = Dairy Free Option

Please advise our staff of any dietary requirements or allergies. Whilst every care is taken, we cannot guarantee the absence of allergens due to shared preparation & cooking areas.