

Butter Infused Chicken \$30

GF

Port & Fig Reduction | Roasted Cauliflower Puree

Suggested Pairing Brown Brothers Pinot Grigio

Trout Almondine \$34

GF

Nutty butter Sauce | Capers | Roasted Asparagus

Suggested Pairing Wondalma Chardonnay

Seared Pork Cutlet \$36

GF

Smashed Potato | Sage & Honey Veloute

Suggested Pairing Borambola Moonlight Cabernet Sauvignon

Eye Fillet Steak \$40

GF

Shiitake and Port Butter | Mashed Potato | Roasted Fennel

Suggested Pairing Tumblong Hills Shiraz

Char-Grilled Aubergine \$30

V | GF | DF

Macadamia Cream | Roasted Capsicum

Suggested Pairing Borambola Wishing Well Sauvignon Blanc

Mediterranean Spiced Lamb Shoulder \$32

GF

Celeric & Carrot Puree

Suggested Pairing Smooth Operator Cabernet Merlot

Hand-Made Ricotta Gnocchi \$30

Spiced Cherry Tomatoes Sauce | Snowy Mountains Mushrooms | Chicken

Suggested Pairing Johansen Chardonnay

Sides are sold separately.



For the Little People

Chicken Croquets	\$14
House-made Tomato Sauce	
Ricotta Gnocchi	\$14
Cheese Sauce	
Little Eye Fillet Steak	\$17
<small>GF</small> Mashed Potato	
Mediterranean Spiced Lamb Shoulder	\$17
<small>GF</small> Celeriac & Carrot Puree	

Sides are sold separately

