

Dinner Menu

Serving from 5:30 PM - 08:45 PM

TO SHARE

Spice Mixed Nuts \$9.00
(GF, DF, VE)

Marinated Mixed Olives \$9.00
(GF, DF, VE)

Housemade Hummus \$14.00
(DF, VE) Chickpeas, paprika, pita bread

Damper Roll \$11.00
(V) wattleseed butter

Chicken Wings (6) \$16.00
(GF, DF) Sesame, chilli plum glaze

Teriyaki Beef Skewers (3) \$16.00
(GF, DF) With cucumber salad and Asian-style dressing

Sweet Corn Rib \$16.00
(GF, VE) Mexican seasoning, sriracha mayo

Smoked Duck Breast \$23.00
(GF, DF) Carrot & ginger puree, orange segments, orange rum glaze, shichimi salt

Australian Charred Tiger Prawns \$28.00
(A, GF, DF) Corn, Davidson plum, lemon, fresh herb, tamarind glazes

SIGNATURE MAINS

Chicken Makhani \$40.00
Charred chicken Maryland, makhani sauce, thicken cream served with roti

Miso Wild-Caught Barramundi \$42.00
(A, DF, DF) Shimeji mushroom, Asian greens, jasmine rice, dashi broth

Bush Spiced Kangaroo \$42.00
(GF) Robuchon-style potato mash, sauté baby spinach, pea puree, pumpkin puree, cherry jus

Pork Rib Cutlet \$40.00
(DF, GF) Brunt apple puree, grilled brussels sprouts, hot honey sauce, crispy parsnip

100+ Grain-Fed Porterhouse 300g \$48.00
Herb butter, charred seasonal vegetables, seasoned fries

Penne \$35.00
(GF, VE) Seasonal mushrooms, baby spinach, leek, zucchini and basil puree

Eggplant Schnitzel \$36.00
(GF, VE) Couscous salad, pickle onion, tonkatsu sauce

SIDES

Truffle Fries \$14.00
(V) Truffle mayo, parmesan

Sweet Potato Chips \$14.00
(V) Lemon myrtle aioli

Charred Seasonal Vegetables \$15.00
(GF, V) Lemon, Fried garlic

Crispy Chat Potatoes \$14.00
(GF, V) Pepperberry yoghurt

Garden Salad \$13.00
(GF, VE) Citrus vinaigrette

Lychee Salad \$14.00
(GF, DF, VE) Lychee, cos lettuce, cherry tomatoes, red radish, coconut flakes, pomegranate dressing

TO FINISH

Crème Brûlée \$20.00
(GF, V) Vanilla custard, fresh berries

Kakadu Plum Cheesecake \$22.00
Caramel crisps, lemon myrtle meringue, raspberry sorbet

Chocolate Tart \$22.00
Dark chocolate ganache, Salted caramel, chocolate mousse

Cheese Plate \$28.00
Chef's selection of cheese, brown butter, quince paste, nuts

(A) - Australian (I) - Imported (M) - Mixed
10% surcharge applies on public holidays.
For in-room dining, a \$5 delivery fee applies.

