

## CHARCUTERIE BOARD FOR 2 \$26.00

Chef's selection of premium charcuterie cured meats, house pickles, preserves, olives and dried fruits (serves 2)

## BREADS AND STARTERS

**House-made cornbread served** with maple bacon butter \$14.00

**Garlic Pizza Bread** (v) \$13.00

**Caprese Flat Bread** (v) \$13.00

House made baked flat bread with Roma tomatoes bocconcini and fresh basil

**Mixed vegetable tempura** (v) \$16.00

Asian vegetables in a crisp batter served with a Japanese dipping sauce

## ENTRÉES

**Crayfish ravioli**, house made ravioli with fresh tropical crayfish, \$23.00 topped with a zesty herbed velouté

**Beef carpaccio**, raw John Dee eye fillet and Dijon Vinaigrette (gf) \$24.00

**Thai pork spring rolls** \$22.00

**Queensland king prawns** with green Bowen mangos in a Thai \$25.00 influenced salad (gf)

## MAINS

**Fish of the day** MP

**Crispy skin Atlantic salmon** with corn and asparagus \$38.00 succotash, cream corn sauce, lemon confit and pea tendrils (gf)

**Oven roasted lamb racks** with lightly spiced crust served with a \$52.00 mild coconut tomato curry sauce, spinach and potatoes

**Herbed crusted veal** with prosciutto, Napolitan sauce, topped \$37.00 with 3 cheeses and served with an Italian caprese salad

**200g ground Angus rump burger** with maple caramelized onion, \$30.00 bacon, egg, cheddar cheese, lettuce, tomato & tomato relish on a toasted sour dough roll served with French fries

**Fresh pumpkin gnocchi** with sun dried tomato, rocket pesto and \$29.00 truffle pea sauce (gfo) (v)

**Slow cooked beef cheek ragu** with fresh pappardelle, wild mushrooms \$31.00 and shaved grand pan dam (gfo)

**Sous vide chicken breast** with house-made pumpkin gnocchi, \$36.00 courgette ribbons in a rich tomato and olive sauce (gfo)

**Prosciutto wrapped venison backstrap** with a Dijon cream sauce \$54.00 and a wild mushroom and potato gratin (gfo)