

## TO START

### **ANTIPASTO** \$26.00

Selection of cured meats, Stanthorpe cheddar pickled vegetables and char-grilled sour dough (serves 2)

## BREADS

### **Pumpkin parmesan and walnut bread** \$15.00

**Garlic Pizza Bread** (v) \$14.00  
(add bacon \$1.00)

### **Hot honey and pepperoni flatbread** \$16.00

## ENTRÉES

**Prawn and chorizo gumbo** served with a slice of warm pumpkin and parmesan bread \$25.00

**Housemade spring rolls** with pork and prawn w/- dipping sauce \$24.00

**Cheddar, spring onion, pearl barley risotto and balsamic** Entrée \$22.00 - Main \$30.00  
cherry tomatoes

**Seared pepper beef carpaccio** \$24.00

**Buttermilk fried squid and kimchi soft taco** \$25.00

## MAINS

**Seafood of the day** MP

**Veal scallopini** with wild mushroom Stanthorpe truffle sauce \$42.00  
and pan-fried gnudi

**Pancetta wrapped ballotine of chicken cacciatore** \$34.00

**Slow cooked wagyu beef pot pie** with Stanthorpe truffle mash \$34.00  
and fresh pea puree

**Char grilled, sous vide lamb rump** with salsa verde and roasted \$42.00  
baby beets

**Momofuku pork belly** with steamed jasmine rice and Asian greens \$38.00

**200gm ground Angus rump burger**, maple caramelized onion, \$30.00  
bacon, egg, cheddar cheese, tomato, relish, toasted sour  
dough roll and French fries