

# Dining Room Menu



TWO COURSE \$70 | THREE COURSE \$90

## Appetizers

### Marinated Olives | 8

Lemon, garlic, herbs LD LG V

### Crusty Sourdough Bread | 10

Laurent sourdough bread, butter & salt V LDO

## Entrees

### Duck Spring Rolls

Sweetly spiced house chilli dipping sauce

### Salmon Gravlax

Beetroot vodka cure, baby beets, pickled fennel, radish, soda bread, soft herbs

### Chicken Liver Parfait

Apple & hazelnut salad, soda bread, soft herbs

### House Made Soup

Laurent sourdough bread, butter LGO VG

### Arancini

Arancini of the day V LDO

### Bacon Kilpatrick Bread

Worstershire sauce, crispy bacon

### Roasted Garlic Pizza Bread

Garlic Butter, soft herbs V

## Extra Sides

### Hand Cut Chips | 14

Aioli LD LG V

### Garden Salad | 12

Vinaigrette dressing LD LG V

## From The Grill

The grill & share boards are served with seasonal sides which change daily, our friendly staff can explain what we are serving today.

### Marinated Free Range Chicken Breast 240g

Red wine jus LD LG

### Tasmanian Atlantic Salmon 200g

Lemon caper butter sauce LG

### Pork King Rib Fillet, Grain Fed 300g

Grilled lemon, red wine jus LD LG

### Black Angus Beef Fillet, Northern Rivers 200g

Choice of red wine, green peppercorn or mushroom sauce LD LG

### Black Angus Scotch Fillet, Northern Rivers 400g | Add \$10

Choice of red wine, green peppercorn or mushroom sauce LD LG

### Black Angus Sirloin Northern Rivers 250g

Choice of red wine, green peppercorn or mushroom sauce LD LG

### Black Angus O.P Rib 1.2kg for Two | Add \$20 pp

Choice of red wine, green peppercorn or mushroom sauce LD LG

## Comfort Food

### Slow Roasted Souverign Lamb Board for Two

Salsa verde, red wine jus, seasonal sides LD LG

### Oven Roasted Zucchini

Cherry tomatoes, beetroot hummus, feta cheese, soft herbs LD LG VGO

### Garlic Black Tiger Prawns

Papparadlle, chilli, parsley, lemon

### Slow Braised Lamb Rump

Greek spiced, pumpkin puree, salsa verde, honey carrots, fennel LD LG

### Shredded Beef & Veal Ragu

Papparadelle pasta, tomato, padano parmesan cheese

### Gourmet Pork & Apple Sausages

Buttery mash, onion gravy, honey carrots, market peas & mint

## Pizzas

Gluten free bases available on request

### Margarita | Tomato, buffalo bocconcini, basil VGO

Marinated Chicken | Tomato, mozzarella, chicken, artichoke, mushrooms & olives

### Four Cheese | Mozzarella, parmesan, blue & provolone V

Prosciutto | Buffalo mozzarella, rocket, olive oil

Garlic Prawn | Cherry tomato, roast capsicum

Garlic Potato | Mozzarella, sliced potato, rosemary, garlic VGO

Vego | Eggplant, zucchini, roast peppers, marinated mushrooms, herb pesto VGO

Carnivore | Bacon, pepperoni, chorizo, barbeque, mozzarella

Pepperoni | Tomato, mozzarella

## Desserts

### Chocolate Coffee Cake

Coffee gel, mascarpone VGO

### Lemon Myrtle Tart

Citrus chibouse, wattle seed tuille LG

### Rocky Road Mousse Dome

Coconut chips & chocolate shards LG

### Mandarin Sticky Date Pudding

Mandarin caramel, ice cream

### Selection of Australian Cheese

Quince paste, dried fruits, nuts, water crackers LGO

### Vanilla Bean Affogato

Espresso, choice of Baileys, Frangelico or Disaronno LG