

dining – dinner 6.0

small things that we make and serve with toasts.....

pork & veal rillettes, pickled onions 11.7
duck neck sausage, campari jelly, vin cotto 9.8

pork & chicken terrine, apple chutney
duck liver & brandy pate, truffle butter

flatbread that we make on redgum grill and serve with.....

dips beetroot & apple, pumpkin & feta, rocket & pinenut (v) 16.5
cured meats prosciutto, pancetta, salami 24.7

small plates – entrée

asparagus, cos hearts, poached egg, confit tomato, reggiano (v,gf) 16.8
fish cake, romesco sauce, truffled coddled egg, avocado salsa 19.8
prawn tortellini, tomato, zucchini, brandy bisque, micro herbs 21.9
poached veal salad, smoked trout mayo, beetroot, sweet potato, parsnip, cress (gf) 17.9

big plates – main

duck, twice cooked, spinach, roast figs, kipfler potato, grappa jus (gf) 37.5
lamb, cracked wheat, parsley, red onion, citrus yoghurt, rosemary salt 34.7
pork, 'free range' organic berkshire, apple, carrot, radish, coriander 41.5

from our redgum grill....

fish, market inspired fish of the day (p.o.a.)
grilled pork belly, corn puree, apple fennel slaw, crispy leek, agro dolce 22.5
chicken, bbq, yellow curry, eggplant salad, rice, crispy shallot (gf) 35.9
quail, roasted corn, white beans, truffled lettuce, capsicum, smoked paprika mayo (gf) 21.8 / 33.7
kangaroo, 'pacdon park' bacon, beetroot, mizuna, feta, tomato chutney, garlic toast 18.9 / 33.9

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| prime australian beef, roasted tomato, confit garlic, potato gratin, red wine jus (gf) "minute steak" (150g, served medium) 27.0 scotch fillet, black angus (300g) 38.5 eye fillet, hereford (250g) 43.5 |
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side plates (v)

tomato gratin, bread, onion, pesto, bocconcini 7.9
chips, murray river salt, garlic aioli 7.0
chickpeas, harissa, lemon, red onion (gf) 8.0

zucchini flower, radish, apple (gf)
green vegetables, goats milk feta (gf)
fried potatoes, rosemary salt, truffle oil