

## Interim Menu - October

### To Start

**Grilled chili squid**, smoked paprika coulis, grapefruit pickled onion salad (gf,df). \$16

**Indonesian spiced potato fritters**, cucumber salad peanut sauce (vegan, gf, df). \$15

**BBQ prawns**, corn rice cakes, Avocado basil emulsion, sesame crumb (gf). \$17

**Tempura chicken dumplings**, Pickled green tomato and ginger relish, coriander (gf, df). \$16

**Salad of the day** with pumpkin loaf and butter. \$14

**Taste plate for 2:** Vegetable frittata, pickled vegetables, cured and smoked meats, grilled chorizo, Marinated fetta cheese, relish, and selection cottage breads. \$30

### Main

**Thai spiced fillet of chicken**, coconut sweet potato fritters, coriander cashew pesto, stir fry, garden greens (gf,df). \$32

**Sirloin slow cooked beef** with mustard, Pommes Dauphine, sauté kale, field mushroom and tarragon oil. \$40

**Slow cooked pork belly**, apple chilli and sesame slaw, lime coriander dressing (gf,df). \$38

**Spiced rice and tofu rolled in savoy cabbage leaves** with lentil dahl and sweet grapefruit pickles (gf,df,vegan). \$30

**Braised lamb neck**, truffle mash, onion jam, crispy leeks, garden greens (gf). \$33

**Fresh fillet of fish**, spiced sweet potato, wild sorrel, and smoked garlic lemon aioli (gf, df). \$39

### Sides

**Curry spiced roasted potato** with tomato relish (gf,df,veg). \$8

**Sauté garden greens** in rosemary garlic oil (veg,df,gf). \$8

**Selection warm cottage breads**, butter, balsamic olive oil. \$9

**Cherry tomato, cos, pickled red onion**, garden herbs and lemon dressing (veg, df). \$8

### Kids meals

**Chicken vegetable rice noodle stir fry** (gf,df, veg on request). \$15

**Bacon cheese sausage roll**, salad. \$14

**Cheeseburger**, chips, salad. \$15

**Dips and chips;** cheese dip, avocado dip, corn chips (gf). \$14

**Crispy fish and chips** with salad (gf,df). \$15

### Desserts

**Sticky mandarin, orange hazelnut cake**, sesame tuille, lavender cream. \$16

**Roasted red wine apples**, rhubarb pepper jelly, cinnamon nut crumble (gf,df, vegan). \$15

**Lemon white chocolate mousse**, almond rosemary shortbreads, candied ginger (gf). \$17

**Chocolate whisky marquise**, macerated raisins, coffee cream, burnt orange sauce (gf). \$17

**Warm pineapple coconut pudding**, lime ice cream, macadamia crumble. \$16