
ENTRÉE

Kuro Prawns*

Served with pickled salad & wasabi mayo

21

Zucchini & Ricotta Fritters (GF)

Accompanied by roast capsicum relish

19

Asian Style Duck Salad (GF)

Tossed with crisp vegetables, cashews & dressed in yum nua

21

Bourbon Glazed Pork Belly (GF)

Served with jalapeno creamed corn

21

Pumpkin Bruschetta*

Roast pumpkin, rocket, Meredith goat cheese on grilled ciabatta

18

Tasting Plate of the Day*

A selection of house made amuse-bouche

23

GF - Gluten Free

**Can be made gluten free if required so please ask*

***Please advise our Staff of any food intolerances.
Descriptions of our dishes cannot include all ingredients.***

3 Course Dining Experience - \$70.00

Choice of Entree

Choice of Main Course

Choice of Dessert

***With any booking exceeding 8 guests, all guests must either
have the experience or order from the A La Carte menu**

MAIN

300gm Striploin (GF)

Served with roasted chat potatoes, seasonal greens
& port wine jus

38

Rib Eye (for 2 people) (GF)

The rib eye steak is a 1.1kg rib eye with the rib bone intact.
Rubbed with Montreal BBQ spices, char-grilled to your liking,
served with chunky chips, garden salad & 3 dipping sauces
(Please allow minimum 1 hour for cooking)

44 per person

Spanish Style Pork Ragout (GF)

Slow cooked pork, chorizo, chick peas, green olives flavoured
with smoked paprika, herbs & served with saffron rice

36

Chicken Ballontine (GF)

Stuffed with a wild mushroom duxelle
accompanied by mash potato & greens

35

Oven Roasted Lamb Rump (GF)

Served with pea purée, roasted root vegetables & rosemary infused jus

38

Cauliflower, Cheese & Chive Risotto (GF)

Topped with freshly shaved Grana Padano

28

Catch of Day*

Market fresh selection of fish/seafood
Prepared daily by the chef, to provide a perfect taste sensation

36

Please advise our Staff of any food intolerances.

SIDES

Farm Greens

Steamed seasoned mixed greens
with virgin olive oil

14

Chunky Chips

With saffron aioli

12

Cæsar Salad*

A classic salad in the traditional Caesar
style with Grana Parmesan

14 (with chicken 22)

Roasted Potatoes

Garlic roasted chat potatoes

12

DESSERT

Sticky Date Pudding (GF)

Served with butterscotch sauce, berry compote and double cream

16**Dark Chocolate Mousse***

Accompanied by kataifi pastry & raspberry coulis

16**Lemon Curd Parfait (GF)**

Topped with crumble mix

15**Coconut Panna Cotta (GF)**

Served with macerated pineapple, caramel sauce & nut praline

15**Chef's Selection of Australian Cheeses***

With Lavosh, muscatels & quince jelly

20*GF - Gluten Free***Can be made gluten free if required so please ask****Please advise our Staff of any food intolerances.***

COFFEE & TEA

Grinder's Romanza Espresso Coffee	\$4.50
Temple Tea Selections	\$4.50
Hot Chocolate / Mocha	\$5.00

DESSERT WINES

2008 De Bortoli Noble One - Botrytis Semillon (375ml)	\$70.00
2013 Brown Brothers Orange Muscat & Flora	\$8.00 per glass
