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**ENTRÉE**

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**Prawn Wichit (GF, DF)**

Served chilled, drizzled with a sweet tamarind dressing & crisp vegetable salad  
**22**

**Crunchy Fried Broccoli (GF, DF)**

With almond muhamarra, topped with Zatar, Aleppo chili flakes & lemon  
**20**

**Twice cooked pork belly (GF, DF)**

Served with Kimchi & a sour glaze  
**20**

**Beef Kibbeh (GF)**

Middle Eastern beef ball, served with spiced eggplant  
& minted cucumber yoghurt  
**20**

**Parmesan Pannacotta \***

Served with onion jam, Parmesan wafer & lavosh bark  
**20**

**Chef's Tasting Plate \***

A selection of house made amuse-bouches  
**23**

*DF - Dairy Free*

*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.***

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**3 Course Dining Experience \$70.00**

**Choice of Entrée**

**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**

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**MAIN**

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**Beef Eye Filet (GF)**

Served with whipped potatoes, roasted field mushroom, seasonal greens  
& portwine jus

**40**

**Rib Eye of Beef (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**

**Confit Duck leg \***

Accompanied with a duck & water chestnut cigar,  
sweet potato puree, Asian greens & a plum glaze

**40**

**Chicken Portalegre (GF)**

Thigh fillet marinated with lemon, chilli, garlic & herbs  
with kipfler potato, greens, coriander emulsion & roast capsicum coulis

**38**

**Lamb Shank (GF)**

Braised with lentils, tomato, curry leaves & a blend of aromatic spices,  
served with pilaff rice

**38**

**Saffron Risotto (GF)**

With leek & sun-dried tomato topped with freshly shaved Grana Padano

**30**

**Catch of Day\***

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

**38**

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**SIDES**

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**Farm Greens**

Steamed seasoned mixed greens  
with Mt. William extra virgin olive oil

**14**

**Classic Crinkle Cut Chips**

With saffron aioli

**12**

**Cæsar Salad\***

A classic salad in the traditional  
Cæsar style with Grana Parmesan

**14 (with chicken 24)**

**Roasted Potatoes**

Herb roasted potatoes

**12**

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**DESSERT**

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**Sticky Date Pudding (GF)**

Served with butterscotch sauce, berry compote and double cream

**17**

**Chocnana Delice (GF)**

Served with double cream, dark chocolate sauce, candied banana crisps

**17**

**Apple & Rhubarb Crumble (GF)**

Simply served with vanilla bean ice-cream

**17**

**Coconut Bavarois (GF, DF)**

Drizzled with maple syrup & topped with nut praline

**17**

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

With Lavosh, muscatels & quince jelly

**20**

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**COFFEE & TEA**

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Lavazza Gran Espresso Coffee	\$4.50
Temple Tea Selections	\$4.50
Hot Chocolate / Mocha	\$5.00

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**DESSERT WINES**

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

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