

DINNER MENU

Entrées

Steamed pork & ginger dumplings, chilli soy dipping sauce	16
Truffled mushroom arancini, lemon aioli	14/20
Ortiz anchovies, garlic ciabatta	24
House smoked salmon, soba noodles, wakame & salmon caviar	20
Sautéed scallops, dried shrimp & pork relish, steamed broccolini	20
Goats curd & olive spring rolls, gazpacho salsa	17
Thai style crab salad, green mango, chilli, mint & betel leaves	20
Soup of the day	12

Mains

Roasted pork chop, apple puree, eggplant & chilli	34
Local chicken, slow roasted heirloom tomato, vincotto & avocado puree	32
1824 sirloin, crushed peas, crème fraiche & wasabi butter	38
Masterstock fried quail, bean shoot & celery salad	16/32
Rib of beef for two, selection of mustards & pepper jus	75
Fish of the day	38
Sweet corn risotto, roasted bug tails, salsa verde & parmesan foam	38

Sides

Rocket, pear & parmesan salad	10
Mixed leaf salad	8
VBG Fries	8
Duck fat roasted kipfler potatoes	8
VBG dukkah, Dom's olives & olive oil	8
Steamed vegetables (per person)	4
Fresh local bread	3

Dessert

Belgium chocolate cream pots, frangelico zabaglione & amaretto biscuits	14
Stone fruit tart, vanilla custard, whipped cream & raspberry juice	14
Passionfruit soufflé, mango salad & vanilla bean ice cream	16
Iced lime parfait, whole orange cake, lemon curd & double cream	14
Selection of cheeses	18

* Please inform service staff of any food allergies prior to ordering *