

FOR TWO

Market Catch For Two 80
Potted Mussels and Prawns | Chips | Battered Fish |
Battered Calamari | Coral Leaf Salad
Tiramisu to share for dessert

Slow Cooked Lamb Shoulder For Two 65
Baby Carrot | Eschallot | Brussel Sprout |
Baby Beet | Fennel
Tiramisu to share for dessert

**Please note, discounts are not applicable on these dishes, including Accor Plus.*



STARTERS

House Made Flatbread (V/VE/DF) 13
Hummus | Roasted Bell Peppers | Spice Toasted Chick-peas

Riverina Halloumi (V/GF) 15
Wild Honey | Pistachio Crumb

Market Prawns 17
Speck | Garlic Cream | Sourdough

Roasted Tomato and Risotto (V/GF) 15
Roasted Vine Tomato | Crisp Tomato Petals | Shaved Monte Nardi Cheddar

Slow Cooked Brisket Pie 18
Shallot | Parsnip Puree | Puff Pastry | Crisp Cavlo-nero

Mushroom Custard (V/GF) 15
Sautéed Shiitake and Hazelnut | Pickled Onion | Confit Garlic Cream

FRESH PASTA

Pesto Spaghetti (V) 30
Toasted Pine Nuts | Basil Oil | Pesto | Cream

Seafood Spaghetti 37
Blue Mussel | Hawkesbury Squid | Market Prawn

MAINS

Grilled Market Fish 38
Caper Butter Sauce | Chips | Lemon | Coral Leaf

Grilled Chicken Maryland 35
Chimichurri | Warm Cous Cous Salad

Lamb Rump 45
Sweet Carrot Puree | Petite Vegetables | Fresh Herb Crumb | crumbed Lamb Shoulder Croquette

22 Hour Beef Short Rib 46
Agave Glaze | Roasted Shallot | Celeriac Puree | Baby Carrot | Fried Leek

GRILLS

Garlic Chive Mash | Truffle Mushroom Butter | Charred Broccolini
Choice of Mushroom Sauce or Jus or Pink Peppercorn Sauce

Riverina Angus Sirloin 48

Murray Valley Pork Cutlet 40

SIDES

Chips (V/DF) 14
Garlic Onion Salt

Char Grilled Corn (V/GF/DF) 14
Coriander | Lime | Pomegranate | Shaved Shallot

Mashed Potato (V/GF) 14
Chives | Confit Garlic

Spicy Eggplant (V) 14
Bush Sambal | Eschallots | Coriander | Lime

Coral Leaf Salad (VE/GF) 14
Shaved Radish | Apple | Red Wine Vinegar

CHEESE

Toasted Fig & Orange Fruit Bread | Fig & Red Wine Spread (V/GF)

Australian Cheese *Per Piece*
Truffle Brie - Adelaide Hills 18
Monte Nardi - Nimbin Valley 18
Milawa Blue - Milawa 18

DESSERTS

Apple Pie for Two (V) 25
Apple Custard | House Vanilla Ice Cream

Banana Cream Pie (VE/GF) 16
Torched Banana | Chocolate Soil | Vegan Cream | Banana Ice Cream | Almond Meal Tart

House-made Bailey's Tiramisu (V) 15
Sponge Fingers | Espresso Coffee | Baileys | Mascarpone Cream

Caramel Brûlée (V) 15
Chocolate Sablé | Chocolate Pretzel Ice Cream

Chocolate Tart (V) 16
Sweet Pastry | Raspberry Gel | Vanilla Mascarpone | Caramel Popcorn





GROUP SET MENU

\$65 PER PERSON

This Menu Is Applicable To All
Groups Of 6 Guests And Over.
Includes Choice Of Premium
Crystella Still And Sparkling Water

STARTERS

House Made Flatbread

Roasted Tomato Hummus | Roasted
Cherry Tomato | Toasted Almonds

Riverina Halloumi

Wild Honey | Pistachio Crumb

Garlic Prawns

Speck | Garlic Cream | Sourdough

MAINS

Battered Market Fish

Sauce Gribiche | Chips | Lemon

Slow Cooked Lamb Shoulder

Red Wine Jus

SIDES

Mashed Potato

Chives | Confit Garlic

Roasted Medley

Baby Carrot | Eschallot | Brussel Sprout | Baby Beet | Fennel

Coral Leaf Salad

Shaved Radish | Apple | Red Wine Vinegar | Shaved Eschallots