

# DINNER MENU

5PM – 9PM

## ENTREES

<b>CHEDDAR AND ALE SOUP</b>	<b>\$11</b>
<b>PRAWN CAKES</b> with saffron and lime	<b>\$16</b>
<b>BUTTERMILK FRIED SQUID</b> with pickles and chipotle	<b>\$15</b>
<b>COURGETTE, BUFFALO CURD AND HEIRLOOM TOMATO</b> (lg) (v)	<b>\$15</b>
<b>MUSSELS COOKED IN ALE</b>	<b>\$15</b>
<b>SALMON, CRÈME FRAICHE AND CUCUMBER</b> (lg)	<b>\$18</b>

## MAINS

<b>FISH OF THE DAY</b> with caper sauce and roast fennel	<b>\$36</b>
<b>FLASH FRIED TRI-TIP STEAK</b> with chimichurri and roasted heirloom tomato (lg)	<b>\$34</b>
<b>ROAST RUMP OF LAMB</b> with chard, peas and Doris plum sauce (lg)	<b>\$35</b>
<b>AUBERGINE MOUSSAKA</b> with smoked tofu (v)	<b>\$32</b>
<b>VENISON STEAK</b> with red cabbage, squash puree and chocolate sauce (lg)	<b>\$38</b>
<b>LAP SANG SOUCHONG SCENTED MUSHROOM AND PUMPKIN STROGANOFF</b> (v)	<b>\$32</b>
<b>CHICKEN BREAST</b> with prosciutto and red cabbage	<b>\$34</b>

All mains are served with a vegetable and starch of the day, please ask your server for today's descriptions.

## DESSERTS

<b>DORIS PLUM FOOL</b> with pink peppercorn shortbreads	<b>\$11</b>
<b>DATE, TOFFEE AND STOUT PUDDING</b> with caramelised bananas and ice cream	<b>\$11</b>
<b>TROPICAL FRUIT PAVLOVA</b> with rum cream	<b>\$11</b>
<b>VEGAN PEANUT BUTTER BROWNIE</b> with hot chocolate sauce and coconut ice cream	<b>\$11</b>

df = dairy free v = vegetarian lg = low gluten\*

\*although we have gluten free products, our environment does contain gluten and we cannot guarantee that it will be 100% gluten free.