

Dinner Menu

Small Plates

\$12 each 3 for \$30

Charred chicken skewers Cashew sauce	GF
Smoked Chorizo, tomato, basil salsa	GF
Turkish bread, pumpkin oil, dhukka	V
Crispy 5 cheese ravioli & pesto	V
Panko Haloumi, smoked tomatoes, BBQ sauce	V

Starters

Wild mushroom broth, spring onion, ricotta mushroom ravioli	18	GFO, V
Scallop and prawn tortellini, shellfish bisque	18	
Garlic & rosemary infused Camembert, pickled walnuts, tomato chutney & crackers	20	GFO, V
Garlic & chilli prawns, coriander, lemon and crusty bread	18	GFO

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Salads

Fetta, pine nut and slow roast tomato, mustard dressing	24	GF, V
Roast pumpkin, seeds, ancient grains, roast beetroot, raspberry & balsamic dressing	26	GF, V
Thai infused beef w mixed leaves, coriander, cucumber, carrot & lime and toasted sesame seed dressing	26	GF
Classic Caesar salad	24	GFO
Add Chicken	26	

Pasta

Pumpkin, walnut, ricotta trangoli, Pumpkin puree, maple roasted pumpkin, spinach, Pepitas, crispy shallots	24	V
Slow cooked Lamb Shoulder with ricotta gnocchi, peas, spinach, mint & rosemary jus	28	
Creamy Chicken linguine, roast tomato, pesto, spinach	26	
Braised beef cheek spaghetti, tomato ragout, crispy shallots	26	
Goat's cheese & rocket tortellini, basil, semi dried tomatoes, EVOO	24	V

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Mains

Peppers Beef burger, streaky bacon, Swiss cheese, onion, house aioli, lettuce, tomatoes & fries	26	GFO
Harvey Beef 350gm Ribeye on the bone, king Oyster mushroom, Vine cherry tomatoes, triple cooked chip, red wine jus	45	GF
Braised lamb shank, root vegetables red wine jus	26	GF
Pork cutlets 300g, braised cabbage, butter mash, crisp pancetta, calvados thyme jus	32	GF
Braised beef, short crust pastry, maple glazed carrots	30	GFO

Desserts

Coconut panna cotta, poach pear, toasted coconut chips	14	VE
Lemon meringue tart, citrus jelly and pistachio crumble	14	GF
Dark chocolate & salted caramel cheesecake	14	
Selection of ice cream with popping candy	10	GFO