

DINNER MENU

TO START

- **GARLIC PANINI** **\$12**
Golden toasted garlic panini, served with mixed herbs and balsamic glaze
- **WHITE ANCHOVY BRUSCHETTA** **\$16**
White Anchovy on garlic toasted sourdough, with fresh tomato, micro dill salad, Danish feta and black salt
- **PORK BELLY** **\$26**
Twice cooked pork belly served with rich red wine jus, pumpkin puree and pickled zucchini and carrot

MAINS

- **VEGETARIAN RICOTTA** **\$32**
Served with a medley of capsicum, red onion, zucchini, asparagus, tomato and fragrant truffle oil
- **CHICKEN SUPREME** **\$36**
Crispy skin chicken breast served with a green onion potato cake, rosemary infused jus, steamed seasoned greens and roasted garlic
- **FISH OF THE DAY** **\$M/P**
Pan seared fish of the day served with a lemon beurre blanc sauce, steamed seasonal greens, confit cherry tomatoes and triple cooked chat potatoes
- **JACKS CREEK WAGYU** **\$42**
Jacks creek MB54+ Striploin chargrilled to your preference and served with caramelised baby onions, seared wild mushrooms, cauliflower puree and red wine jus

DAILY SPECIALS BOARD

- **WEEKLY HOMEMADE DESSERTS**