

MENU

STARTERS

- Garlic and herb flat bread | 12
- Grilled sour dough | 12

* All breads come with balsamic & olive oil *
* GF option | 3 *

TO ADD

Chorizo 100g & lemon | 8

San Danielle prosciutto 50g | 8

Soppressa salami 50g | 8

Marinated Olives 60g | 4

Marinated Fetta 50g | 4

House dip | 3

Dukkha | 3

Piccalilli | 3

Cornichons | 3

ENTREES

Local grilled prawns, chilli & garlic butter, capers,
dill & vincotto | 19 GF

Crumbed and fried triple cream brie, spiced chutney &
fresh pear | 15 V

Lamb ribs, salsa verde, lemon & cumin yoghurt | 16 GF

House made chicken & pork dumplings, Chinese broth, Asian
greens, chilli & crispy shallots | 16

Black salt and prickly ash squid, crispy garlic, shallots and chilli,
soy caramel, aioli | 16

**Please inform our wait staff if you have any food allergies prior to order-*

MAINS

Pan seared duck breast, potato dauphinoise, green beans, heirloom tomatoes & corn puree | 35

Hamlet Farm Pork Plate | Loin chop, pulled pork croquettes, crispy skin belly, roasted baby beets, Brussel sprouts, petite apples, apple cider puree, crackling & jus | 36 CBGF

Barbequed Balinese chicken, prawns, jasmine rice, prawn cracker, pickled veg & sambal | 35 GF

Linguini, local prawns, house cured pancetta, capers, cherry tomatoes, peas, herbs & chilli EVOO | 32

Fish of the day - see today's fresh selection | MP CBGF

House made ricotta gnocchi, roast pumpkin, spinach, pine nut in a pesto cream sauce | 28 v Add Chicken | 5

Our 'Fish and Chips', tempura Shark Bay whiting, fennel, radish, cucumber & rocket salad, chips, tartare, malt vinegar | 29

Thai beef salad, crispy noodles, slaw, mixed herbs, chilli, cashews & sesame seeds | 23

Moroccan chicken salad, freekah, almonds, sunflower seeds, currants, cranberries, pumpkin, fetta, rocket & vincotto | 23
Vegan option | 17

GRILL

350g MSA ribeye, potato dauphinoise, Swiss brown mushrooms, cherry tomatoes, house cured pancetta, broccolini, your choice of sauce | 42 CBGF

300g South West MSA sirloin, confit potatoes, Greek salad, Café de Paris butter, your choice of sauce | 34 CBGF

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GF=gluten free v=vegetarian option CBGF=can be GF \$2 surcharge

Hamlet Farm = Organic free range Berkshire pork

MENU

Steamed Greens | 9 GF V

Confit potatoes, rosemary salt
| 7 GF V

Chips, house salt, aioli | 9 GF V

Greek salad, vinaigrette | 9 GF
V

Sweet potato wedges, chipotle
aioli | 11 GF

Jus | 2.5 GF

Wild mushroom cream
| 2.5

Green peppercorn | 2.5

Garlic cream | 2.5 GF

Reef | 9 GF
(squid & prawns, creamy
garlic sauce)

Add grilled local prawns
| 3 each

DESSERTS | 13.5

Giant choc fudge cookie, snickers gelato, chocolate sauce, &
shards GF

Coconut and passion fruit blondies, mango sorbet and
strawberry sauce

Kataifi wrapped bananas, chocolate sauce, Dulce de leche
buttery macadamia gelato

Chocolate and hazelnut brulee, biscotti, salted caramel gelato
CBGF

Cobblers Affogato | 8 [add Baileys or Frangelico] | 14.5

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15% surcharge applies on meals on public holidays

TEA & COFFEE

Espresso | 3
Long black | 3.5
Flat White | 4
Cappuccino | 4
Macchiato | 3.5
Latte | 4
Hot Chocolate | 4
Mocha | 4
Mug | 4.5

Ceylon
Earl Grey
English Breakfast
Green
Peppermint
Lemon & Ginger

Chai Vanilla Latte | 4.5
Chai Matcha Latte | 4.5

SPECIALITY TEA + COFFEES

Amaretto Coffee | Espresso, cream | 9.5
Café Nelson | Espresso, Frangelico, Baileys | 10
Butterscotch Espresso Martini | Espresso, Vanilla Vodka,
Kahlua, Butterscotch Liqueur | 14
Hot Shot | Espresso, Patron XO, Baileys | 11
Irish Coffee | Espresso, Jameson Whiskey, cream | 9.5
Panda Espresso - Espresso, Crème de menthe, White Sambuca
| 10
Snow Cap - Espresso, Vanilla Vodka, Frangelico, cream | 10
Hot Toddy - Tea, Glenmorangie, lemon, honey,
cinnamon | 12

DESSERT + FORTIFIED

EMPIRICA 'iced wine' VIOGNIER | 7 (45ml)
BARROS 20yr TAWNY port | 17 (45ml)
WARRES RESERVE port | 6 (45ml)