



FOUR ELEMENTS

WHAT TO EAT BEFORE YOU EAT

Breaking Bread (v)	7
Bread basket of fresh rolls, sour dough, lavosh	
Soba Noodle Salad (v)	14.5
Carrot, snow pea, spiced ginger, miso, soy dressing	
Pulled Lamb Shoulder Tart	15
Grilled cutlet, mint gel and freekeh salad	
Beef Carpaccio	14.5
Baby capers, shaved pecorino, baby herb salad	
Grilled Half Moreton Bay Bug	16.5
Garlic and baby caper spaghetti	

ON THE SIDE

- Beer-battered chips, truffle aioli (v)
- Creamy mashed potato, chives (v)
- Flat bread, hummus plate (v)
- Green beans, broccoli, olive oil, sea salt (v)
- Classic tossed salad, cherry tomato, cucumber, red onion, radish (v)
- Salad of iceberg, Persian feta, toasted walnuts, apple, red radish, eschalot (v)
- Grilled sourdough, rustic tomato salsa, shaved pecorino (v)

6.5

MAIN ELEMENT

Barramundi Oven Roasted	36
Parsnip puree, seafood salad, asparagus, broccoli florets, beetroot chips	
Twice Cooked Pork Belly	32
Seared scallop, baby apple, asparagus, braised red cabbage, apple gel and jus	
Diamond Clams	32
Fresh garlic, chilli, spaghetti, citrus crumb	
Crumbed Spinach and Pumpkin Rotolo (v)	28
Our take on the classic. Crumbed, pan-fried, sage, beurre noisette, Persian fetta	

FROM THE Paddock

350g Lamb Rump	40
250g Chicken Breast	34
250g Angus Sirloin	38

Potato and smoked ham hock croquette, roasted eschalot, broccolini

Your choice of: Natural jus, mushroom sauce or pepper sauce

WHAT TO EAT AFTER YOU'VE EATEN

Buttered Popcorn Brulee	14.5
Sea-salted caramel ice cream, caramel popcorn	
Old Fashioned Baked Cheesecake	14.5
Chocolate ganache, butterscotch sauce, chocolate soil, fresh cream	
Warm Chocolate Brownie	14.5
Rich chocolate sauce, vanilla ice cream, honeycomb	
Fresh Fruit Plate	12
Fresh seasonal sliced fruits	
Cheese Plate	18

Vegetarian (v)

Ask our friendly staff some dishes can be made Gluten Free