

Small Plates

FRESH BAKED BREAD 11

house-made Wild Thyme Cob, native spiced butter, lemon myrtle oil, for two to share

HOUSE-MADE DIP 14

smoked hummus dips, with crostini's

CHARCUTERIE BOARD TO SHARE 37

cured meats, pickles, sheep's milk cheese, crostinis

SA OYSTERS (4) GF 26

fennel jam, blackberry dressing

CITRUS CURED YELLOW FIN TUNA GF 24

sesame seeds, wakame, wasabi mayo, crispy noodles

MISO SCALLOPS GF 22

blow-torched miso scallops, fried nori, pickled ginger, cucumber ribbons, shichimi seasoning

CHILLED AUSTRALIAN TIGER PRAWNS GF 23

rice wine pickled wombok, chilli jam, crispy shallots

WOOD GRILLED BABY OCTOPUS GF 22

rocket, orange, fennel, cherry tomato, balsamic vinaigrette

GRILLED NORTHERN TERRITORY PUMPKIN GF VG 15

soy ricotta, grape jam, pomegranate

DEEP FRIED BRIE CHEESE GF 23

red wine poached pear, salad, cranberry sauce

BUFFALO TARTARE 23

local buffalo, native pepper leaf, chilli, coriander, onion, salt bush dukka, crostini

LEMON MYRTLE & PEPPER LEAF DUCK BREAST GF 22

quinoa, goats' cheese, Davidson's plum dressing

Sides

CRISPY POTATOES, SZECHUAN SALT GF 12

FRENCH FRIES GF 11

SIDE SALAD GF 11

mixed lettuce, apple, cranberry, parmesan, lemon dressing

SAUTÉ GREEN BEANS GF 21

garlic & butter

Suckling Pig Feast

Boston Bay Roast Suckling Berkshire Pig Feast

must be booked 24 hours notice

with all the trimmings, carved at the table (Min 10 guests)

2 course - feast & share dessert 85pp

3 course - share entrée, feast & share dessert 95pp

payment systems allows for split bills

NO BYO - THANK YOU Group Bookings Welcome

RESTAURANT TOLIETS ARE LOCATED AT THE BACK OF THE VENUE
& REQUIRE A CODE TO OPEN THE DOOR C6125

Please be aware public holidays will incur a 15% surcharge & on Sunday a 10% service fee. All card payments will incur the bank fee 1.8% credit & debit cards / 2.4% Amex menu subject to change without notice, due to supply.

Large Plates

CRISPY SKIN HUMPTY DOO BARRAMUNDI FILLET GF 45

sweet potato & lemon myrtle hummus, snake beans, bush dukkha, fennel jam

BBO BEEF BRISKET GF 40

baby spinach, red wine pickled cabbage, jalapeno & sweet corn relish

SEAFOOD TAGLIATELLE 45

sauteed prawns, calamari, baby octopus, confit garlic, cherry tomato, green beans, fresh chilli, tossed in white wine and butter

(GF pasta available - add \$5)

BRAISED PORK BELLY GF 39

sauteed Asian greens, crispy noodles, soy & parsnip sauce

MAPLE & MUSTARD CAULIFLOWER SALAD GF VG 30

quinoa, currants, cucumber, mango & lime dressing

Wood Grill

GRILLED NT PRAWN SKEWERS GF 45

tomato, mint & pearl couscous salad, sumac, lemon, red pepper coulis

MARKET FISH GF 41

whole baby fish, garlic & tomato butter sauce, lemon, with baby spinach & blistered cherry tomato

BONELESS CHICKEN MARYLAND GF 37

Asian slaw, edamame beans, sesame dressing

300G SCOTCH FILLET GF 55

parsnip puree, charred broccoli, blistered cherry tomato

350G SIRLOIN GF 54

baby spinach, baby carrots, caramelised onion, balsamic roasted beetroot

CHOICE OF SAUCE GF 5

Red Wine Jus, Pink Peppercorn

Bush Spiced Butter, Bone-marrow Butter

Seafood Feast

170 platter for two

Local Humpty Doo Barramundi brandade, crostini's

blow-torched scallops, saffron calamari,

grilled baby octopus, cured yellow fin tuna,

chilled Aussie tiger prawns, natural oysters

Wood grilled Market Fish of the day & fries

Set Price Package 3 course

80pp - all guests on the table must be on the menu

Entree - Charcuterie Board to Share

Main - choice of:

BBQ Beef Brisket / Boneless Chicken Maryland

Cauliflower Salad / Humpty Doo Barramundi Fillet

Sides to Share - Crispy Potatoes

Dessert to Share - Chef selection of petit fours