



## AUTUMN LUNCH MENU

<b>Oysters</b> - Natural or Kilpatrick or Pear Vinaigrette & Chives	4.0 ea
<b>Baguette á l' Ancienne</b> Talbot Grove olive oil & aged balsamic	7.0
<b>Warm Turkish Flat Bread</b> red lentil dahl, spicy cashews	12.0
<b>Zucchini &amp; Feta Fritters</b> dill & cucumber yoghurt	12.0
<b>Crispy Pork Sausage</b> pickled prunes & garlic bread	12.5
<b>Chicken Meatballs</b> cheese & rosemary puffs	12.5
<b>Bubble &amp; Squeak Croquette</b> fried egg & tomato relish	12.0
<b>Five Spiced Crispy Squid</b> sweet pork & grapefruit salad with peanuts	18.5
<b>Toasted Brioche</b> with field mushrooms, gruyere & saba sauce	19.0
<b>Hot Smoked Ocean Trout</b> fennel slaw, apple jelly & pernod aioli	19.5
<b>Wild Pig Prosciutto</b> pumpkin & blackcurrant pancake & goats curd	20.0
<b>Soup of the Day</b>	mp
<b>Baked Turkish Lamb Pocket</b> with cucumber yoghurt & salad greens	19.0
<b>Caesar Salad</b> with grilled chicken, cos lettuce, bacon, egg, croutons, anchovies & parmesan	19.5
<b>Chicken Club Sandwich</b> with aioli, tomato, egg, candied bacon & fries	25.0
<b>Open Steak Sandwich</b> with fontina, lettuce, tomato jam & fries	25.0
<b>Beer Battered Reef Fish</b> with fresh cuts, pickled onions & tartare sauce	19.5
<b>Marinated Chicken Breast</b> chermoula, cous cous with cauliflower & minted cucumber	36.0
<b>Black Angus Rump</b> in truffle salt, wild mushroom jus & fries	42.0
<b>Fish of the Day</b>	mp
<b>Linguini</b> chicken & ricotta meatballs, tomato, black olives & torn basil	19.5 29.5
<b>Potato Gnocchi</b> tiger prawns, goats cheese, raisins & pine nuts	22.0 32.0
<b>Ricotta &amp; Sage Panzotti</b> with pork, saffron & zucchini braise	19.5 29.5
<b>Butternut Pumpkin Risotto</b> chestnut, sweet garlic & mascarpone	20.0 30.0
<b>Italian Sausage Pizza</b> with potato, onion marmalade & rosemary	18.5
<b>Forrest Mushroom Pizza</b> with spinach, buffalo mozzarella & truffle oil	19.0
<b>Baked Chicken &amp; Pumpkin Pizza</b> with ricotta & rocket salad	19.5
<b>Garlic &amp; Chilli Prawn Pizza</b> with tomato, capers & basil	20.0
<b>Sides</b>	
'Fresh Cuts' - royal blue chips	7.5
Steamed Seasonal Vegetables	9.0
Garden Salad with cherry tomatoes	8.5
French Peas with bacon, garlic & lettuce	9.0
Fennel Gratin with breadcrumbs	9.0



# Autumn Set Menu

Please note that payments made by credit card attract a transaction fee of  
1.5% (MasterCard and Visa) or 3.5% (Amex, Diners and JCB)



## **\$55 Set Menu**

Freshly baked rolls served with butter

### **Entrée**

Soup of the Day

Garlic Field Mushrooms  
Gruyere, toasted brioche & saba sauce

### **Mains**

Butternut Pumpkin Risotto  
Chestnut, sweet garlic & mascarpone

Grilled Swordfish  
Capers, olives, sweet & sour dressing, polenta crusted fennel

Marinated Chicken Breast  
Cous cous, with cauliflower & minted cucumber

Black Angus Rump  
In truffle salt, wild mushroom jus & shoestring fries

### **Dessert**

Vanilla & Orange Marmalade Pudding with Clotted Cream

Coffee & Tea

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# Autumn Set Menu

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## **\$45 Set Menu**

Freshly baked rolls served with butter

### **Entrée**

Caesar Salad

cos lettuce, roast chicken, egg, croutons, bacon,  
anchovies, parmesan

### **Mains**

Black Angus Rump

In truffle salt, wild mushroom jus & shoestring fries

Marinated Chicken Breast

Cous cous, with cauliflower & minted cucumber

Tiger Prawn Potato Gnocchi

Goats cheese, raisins & pine nuts

Coffee & Tea

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# Breakfast



**Buffet Breakfast**

(Buffet options include one Espresso Coffee )

**Continental**, juices, cereals, dried fruits & nuts, fresh and stewed fruits, ham, cheese, yogurts, toast, muffins, crumpets and pastries **22**

**Full breakfast**, scrambled and poached eggs, (fried eggs and omelettes cooked to order), bacon, sausages, mushrooms, tomatoes, hash browns, baked beans (includes continental selection) **28**

**A la Carte Breakfast**

**Two Fresh Eggs**

(poached, fried or scrambled) on hot buttered toast 12.5

**Three Egg Omelette**

fillings -ham, cheese, tomato, mushroom, spring onion 15.5

**Eggs Benedict**

2 poached eggs, shaved ham, English muffin, hollandaise sauce, grilled spinach 17.5

**The Full Monty**

2 fried eggs with bacon, sausage, grilled tomatoes, button mushrooms and baked beans served with hot buttered toast 19.5

**Sides**

Button mushrooms / hash browns / breakfast sausages  
crispy bacon / grilled tomatoes / baked beans 3.5

**Coffee – Piazza d’Oro Sustainable Blend**

Espresso, short macchiato 4.2

Flat white, cappuccino, latte, long black 4.2

Mocha, hot chocolate, long macchiato 4.2

Chai latte, Vanilla or Tiger Spice by David Rio 4.6

Iced coffee, iced chocolate, iced mocha, iced lemon tea 5.5

Vienna white or black, double shot affogato 5.5

Extra shot of coffee 0.7

**Takeaway coffee**

4.2 / 4.9

**Leaf Tea – Pickwicks**

English Breakfast, Earl Grey, Green, Peppermint 4.2

**Juices**

Orange, Apple, Pineapple, Tomato 3.5

**Sparkling & Champagne**

De Bortoli Willowglen gls 7 btl 36

NV Veuve Clicquot btl 120



## Autumn Desserts

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### Homemade Desserts

Vanilla & Orange Marmalade Pudding with Clotted Cream	14
Chocolate Brioche & Cappuccino Cake with Caramel Ice Cream	15
Pear & Walnut Strudel with Ginger Custard	14
Lemon Curd Tart with Limoncello Sorbet & Double Cream	14
Homemade Ice Creams & Sorbet	10
CBD Cheese Tasting, Fig & Fennel Cob with Cabernet Paste	19

### Coffee – *Piazza d'Oro Sustainable Blend*

Espresso, short macchiato	4.2
Flat white, cappuccino, latte, long black	4.2
Mocha, hot chocolate, long macchiato	4.2
Chai latte, Vanilla or Tiger Spice by David Rio	4.6
Iced coffee, iced chocolate, iced mocha, iced lemon tea	5.5
Vienna white or black, double shot affogato	5.5
Liqueur coffee	10.5
Extra shot of coffee	0.7

### Leaf Tea – *Pickwick Teas*

English breakfast, Earl Grey, green, peppermint, chamomile	4.2
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### Dessert Wines & Fortifieds

	Gls	Btl
'NV' Alkoomi Pedro Liqueur, WA	7.5	36
'05' Tamar Ridge Botrytis Riesling, TAS	9.5	50
'06' Mount Horrocks Cordon Cut Riesling, SA		72

### Port

Galway Pipe Port	7.5
Penfolds Grandfather Port	13.5

### Cognac

Courvoisier Cognac V.S	17
Hennessey XO	38
Remy Martin XO	38



## AUTUMN DINNER MENU

<b>Oysters</b> - Natural or Kilpatrick or Pear Vinaigrette & Chives	4.0 ea
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<b>Caesar Salad</b> with grilled chicken, cos lettuce, bacon, egg, croutons, anchovies & parmesan	19.5
<b>Fish of the Day</b>	mp
<b>Grilled Swordfish</b> with capers, olives, sweet & sour dressing, polenta crusted fennel	37.5
<b>Marinated Chicken Breast</b> chermoula, cous cous with cauliflower & minted cucumber	36.0
<b>Duck Confit</b> with pear puree, cotechino sausage & beetroot spaetzle with greens	39.0
<b>Lamb Navarin</b> braised shoulder in red wine, grilled cutlet, baby carrots, turnips & rosemary	39.5
<b>Black Angus Rump</b> in truffle salt, wild mushroom jus & fries	42.0
<b>Seared Flat Iron Steak</b> French peas with bacon & cottage pie	38.5
<b>Amelia Park Beef Fillet</b> with roasted parsnip & watercress salad, with soubise sauce	42.0
<b>Linguini</b> chicken & ricotta meatballs, tomato, black olives & torn basil	29.5
<b>Potato Gnocchi</b> tiger prawns, goats cheese, raisins & pine nuts	32.0
<b>Ricotta &amp; Sage Panzotti</b> with pork, saffron & zucchini braise	29.5
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