



ENTREE

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| Salt & szechuan pepper calamari w bloody mary aioli, lemon & dressed salad leaves | GFA | 16/22 |
| Soupe du jour w freshly oven baked roll | V. GFA | 14 |
| Creamy mozzarella, warm beetroot & hazelnut salad w e.v.o.o | V. GF | 16 |
| Duck san choy bow w crispy shredded duck, cucumber, spring onion & hoi sin sauce | GFA. | 18 |

DUCK CLASSICS

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| Roast root veg salad w caramelised onion, chard pimento, goats cheese, nuts and grains | V.GF | 19 |
| Bangers & mash: Cumberland sausages, creamy garlic mash, caramelised onions & red wine jus | GF | 20 |
| Beer battered barramundi fillet w traditional mushy peas, tartare sauce & beer battered fries | GFA | 20 |
| Korean fried chicken burger w kimchi, roquette, chilli mayo & beer battered fries | GFA | 22 |
| Hickory smoked brisket burger w American cheddar, pickles, spiced slaw & beer battered fries | GFA | 22 |
| Portobello mushroom burger w beetroot, triple cream brie, cranberry jelly & beer battered fries | V.GFA | 21 |

MAINS

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| Beef and onion cottage pie w grilled cheese mash & seasonal buttered vegetables | GF | 25 |
| Confit duck leg w mixed bean cassoulet, pork sausage & buttered vegetables | GF | 26 |
| Crispy skinned salmon w crushed herb kipflers, asparagus spears & local mussels in a white wine tomato and chilli sauce | GF | 28 |
| Pasta of the day | | MP |
| Grass fed scotch fillet w Portobello mushroom, roasted kipflers, buttered seasonal vegetables & red wine jus | GF | 32 |

SIGNATURE DISHES

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| Duck tasting plate: smoked duck breast, duck prosciutto, duck rillette & hoisin duck bonbons w/ pickled vegetables & toasted rustic bread | GFA | 36 |
| Eight hour braised lamb shoulder for two w/ creamed potatoes, roast root vegetables & lamb reduction | GF | 75 |
| Whole roasted Aylesbury duck for two w creamed potatoes, seasonal buttered vegetables & duck reduction | GF | 70 |

SIDES

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| Beer battered fries V | 8 | Dressed side salad V.GF | 6 |
| Root veg wedges V.GF | 8 | Buttered seasonal greens V.GF | 8 |
| Toasted rustic bread, ev.o.o and balsamic V. | 6 | Creamy mash w jus GF.VA | 8 |