



### ENTREE

Salt & szechuan pepper calamari w/ lime aioli, lemon & dressed salad leaves	<b>GFA</b>	16/22
Creamy mozzarella & warm beetroot salad w/ hazelnuts & e.v.o.o	<b>V. GF</b>	16
Duck san choy bow w/ crispy shredded duck, cucumber, spring onion & hoi sin sauce	<b>GFA</b>	18
Savoury baked cheesecake w/ goat's cheese, pimento coulis, pumpkin puree & chargrilled asparagus salad	<b>V</b>	19

### DUCK CLASSICS

Roast root veg salad w/ caramelised onion, charred pimento, goat's cheese, nuts & grains	<b>V.GF</b>	19
Bangers & mash: cumberland sausages w/ creamy garlic mash, caramelised onions & red wine jus	<b>GF</b>	21
Beer battered barramundi fillet w/ traditional mushy peas, tartare sauce & beer battered fries		22
Korean fried chicken burger w/ house made kimchi, rocket, chilli mayo & beer battered fries		20
Hickory smoked brisket burger w/ american cheddar, pickles, spiced slaw & beer battered fries		22
Portobello mushroom burger w/ beetroot, triple cream brie, cranberry jelly & beer battered fries	<b>V</b>	20

### MAINS

Sous vide crispy skin duck breast w charred broccolini, kale & soy, ginger, toasted sesame & walnut glaze	<b>GF</b>	36
Slow roasted beef short rib w soft polenta & chimmi churi		32
Crispy skin ocean trout w ox heart tomatoes puree, white beans, tuscan cabbage & kale crisps		34
Pappardelle duck ragout w truffle pecorino & pistachio pangrattato		34
300g Sirloin steak w café de paris butter, red wine jus & beer battered fries	<b>GF</b>	34

### SHARING PLATES

Duck tasting plate: smoked duck breast, duck prosciutto, duck rilette & hoisin duck bonbons w/ pickled vegetables & toasted rustic bread

**GFA** 38

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

Potato gnocchi w Jerusalem artichoke puree, artichoke hearts, hazelnuts, parmesan & salsa verde

**V** 45

### SIDES

Beer battered fries <b>V</b>	8	Dressed side salad <b>V.GF</b>	6
Root veg wedges <b>V.GF</b>	8	Buttered seasonal greens <b>V.GF</b>	8
Creamy mash w/ jus <b>GF.VA</b>	8		