



ENTREE

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| Salt & szechuan pepper calamari w/ lime aioli, lemon & dressed salad leaves | GFA | 18/23 |
| Creamy mozzarella & warm beetroot salad w/ hazelnuts & e.v.o.o | V. GF | 18 |
| Duck san choy bow w/ crispy shredded duck, cucumber, spring onion & hoi sin sauce | GFA | 20 |
| Macaroni w cream of roast butternut pumpkin, rocket & truffle pecorino | V | 18/26 |

DUCK CLASSICS

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| Roast root veg salad w/ caramelised onion, charred pimento, goat's cheese, nuts & grains | V.GF | 19 |
| Bangers & mash: cumberland sausages w/ creamy garlic mash, caramelised onions & red wine jus | GF | 22 |
| Beer battered barramundi fillet w/ traditional mushy peas, tartare sauce & beer battered fries | | 23 |
| Korean fried chicken burger w/ house made kimchi, roquette, chilli mayo & beer battered fries | | 22 |
| Hickory smoked brisket burger w/ american cheddar, pickles, spiced slaw & beer battered fries | | 23 |
| Portobello mushroom burger w/ beetroot, triple cream brie, cranberry jelly & beer battered fries | V | 22 |

MAINS

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| Sous vide crispy skin duck breast w scorched greens, kale, soy, ginger, toasted sesame & walnut | GF | 36 |
| 12 HR slow braised & smoked beef short rib w burnt onion, bread sauce, fava beans, sicilian olives & chimmi churi | | 34 |
| 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 |
| 400g Sirloin steak w café de paris butter, red wine jus & beer battered fries | GF | 36 |

SHARING PLATES

Duck tasting plate: smoked duck breast, cured duck prosciutto, stuffed duck neck sausage, caramelised onion, piccalilli, house made French onion spread & rustic bread

GFA 42

Eight hour braised whole lamb shoulder w/ creamed potatoes, roast root vegetables & lamb reduction

GF 80

Whole roasted Aylesbury duck w/ creamed potatoes, seasonal buttered vegetables & duck reduction

GF 75

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 |
| Creamy mash w/ jus GF.VA | 8 | | |