

ENTRÉE

Confit duck shanks fried & served on a bed of aligot with a red wine duck pomegranate jus	18
Pink salt & pink peppercorn local squid with zesty lime aioli, charred lemon and a chilli herb salad	GF 18/23
Steamed bao buns with shredded five spice duck, pickled carrots and daikon, coriander, chilli & hoisin sauce	20
House made gnocchi with market seasonal vegetables, goats cheese, basil and a salsa verde	V 18/28
Peking duck spring rolls served with micro herbs & soy infusion dipping sauce	14
Beetroot carpaccio with heirloom tomatoes, goats cheese mousse, pistachio crumb and a balsamic glaze.	V 18

DUCK CLASSICS

Persian falafel salad with smoked hummus, haloumi, cauliflower, smoked chickpeas, fresh herb salad, dukkah, pomegranate and a tahini dressing	V 22
Bangers and mash Cumberland sausages, creamy mash potato, caramelised onion and red wine jus	GF 22
Beer battered barramundi with minted mushy peas, tartare sauce and beer battered fries	GFA 23
Herb crusted duck breast schnitzel with creamy spaetzle, garden peas, sauerkraut and parsley	28
Korean twice fried chicken burger with house made kimchi, sriracha mayo, lettuce and beer battered fries	22
Falafel burger with smoked hummus, tabouli, mayo, grilled haloumi, house made beetroot relish and beer battered fries	V 22

MAINS

Crispy skin ocean trout served with market seasonal vegetables and a salsa verde	GF 34
Aromatic tea smoked duck breast w red wine, crunchy poached pear, carrot and thyme puree, pearl barley and red wine jus	32
Braised beef cheek with leek & garlic butter mash, crispy shredded leek and red wine jus	GF 35
House made pappardelle pasta with a rich infused duck ragout and a pistachio pangrattato	34
400g Sirloin steak, bone in with wilted kale, whole roasted garlic and red wine jus	GF 36
Ironbark smoked wagyu beef rib with carrot puree, seasonal vegetables, smoked chickpeas and red wine jus	GF 34

SHARING PLATES

Two fresh locally sourced whole baby snapper coated in pink peppercorns, Murray river pink sea salt, served with local squid, a herb salad and a side of dressed salad leaves with walnuts	58
Braised lamb shoulder with smoked hummus, flat bread, cauliflower, smoked chickpea herb salad with a tahini dressing, dukkah, pomegranate and a side of root vegetables	68

SIDES

Root veg wedges, atomise black truffle oil, parmesan and walnuts V.GF	10
Confit duck loaded fries with fig, burgundy, thyme mayo, liquid gruyere cheese sauce & scallions	14

Beer battered fries V	8	Dressed side salad w walnuts V.GF	6
Buttered seasonal greens w walnuts V.GF	8	Creamy mash potato w/ jus V.GF	8