



ENTRÉE

Salt & Pepper local calamari w/ lemon pepper & lemon puree	GF 18/23
Smoked fish tacos w/charred corn salsa & coriander	18
House made duck liver parfait w/pickles, fig jam & sourdough	18
Confit duck cigars w/brik pastry & sour cherry ketchup	17
Falafel w/cauliflower, tahini & pomegranate	V.GF 15

DUCK CLASSICS

Poached chicken salad w/ quinoa, roast carrots, persian fetta & cumin dressing	VO.GF 22
“Ruben burger” w/ house smoked pastrami, thousand island dressing, sauerkraut, pickles & beer battered chips	22
Battered fish and chips w/ herb salad & house tartare	24
Duck schnitzel w/ fennel orange salad & cherry ketchup	28
Pork & fennel sausages w/mash, onion rings & calvados jus	GFA 23

MAINS

Crispy skin ocean trout w/ charred witlof, cauliflower puree, capers & raisins	GF 30
Half roast chicken bone out w/ vine ripened tomatoes, charred sourdough, olives & basil	27
Grilled 300g Black Onyx flank w/ bone marrow dressing, potato fondant & cavalo nero	GF 36
Grilled 300G pork cutlet w/smoked duck fat cabbage, celeriac puree & pickled apple	GF 30
House made pasta w/pipis, chilli, garlic & green goddess	26

SHARING PLATES

8 hr roasted Lamb shoulder w/zucchini salad, tarragon salsa verde & roasted root veg	GF 68
Smoked rangers valley brisket w/charred corn salsa, cabbage slaw, guacamole, chipotle bbq & soft corn tortilla	58

SIDES

Beer battered fries	V	8	Dressed side salad	V.GF	6
Buttered seasonal greens	V.GF	8	Creamy mash potato	V.GF	8
Smoked duck fat cabbage w lemon dressing		8	Root veg wedges	V.GF	8

Desserts

Smoked buttermilk pannacotta w/ macerated berries	14
Tarte Tatin of pear w/salted toffee	14