



ENTRÉE

Salt & Pepper local calamari w/ lemon pepper & saffron aioli	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		18
Falafel w/cauliflower, tahini & pomegranate	V.GF	14

DUCK CLASSICS

Poached chicken salad w/ quinoa, roast carrots, persian fetta & cumin dressing	VO.GF	22
Fricassee of autumn vegetables w/ creamy polenta, mushrooms & salsa verde		22
House smoked brisket burger w/ pastrami spices, thousand island dressing, sauerkraut, pickles & beer battered chips		22
Battered fish and chips w/ herb salad & house tartare		26
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/ pearl onions, caramelised cauliflower, capers & raisins	GF	30
Half roast chicken w/ vine ripened tomatoes, charred sourdough, olives & basil		28
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		28

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

Buttermilk pannacotta w/ fresh berries	14
Tarte Tatin of pear w/salted toffee	14