

# JULY | AUGUST MENU



## SEASONAL PLATES MENU

3 Course \$55  
Entrée | Main | Dessert

4 Course \$65  
Starter | Entrée | Main | Dessert

### STARTER CHOICE OF

**Lamb Shoulder Croquettes** | pickled cucumber | semi-dried tomato | pine nuts **DF\***  
**Chicken Corn Soup** | smoked chicken | corn foam | nahm phrik | bean sprout |  
chicken consommé **GF | V\***

### ENTRÉE CHOICE OF

**From The Garden** | seasonal vegetables | miso butter **V | VE\* | DF\***  
**Pacco Regalo Pasta** | beef cheek & rib filled hand-made pasta | rainbow carrot | mushrooms |  
shallots | beef jus **DF\***

### MAIN CHOICE OF

**Smoked Duck Breast & Kohlrabi** | duck leg croquette | orange pickled kohlrabi | duck jus **DF | GF\***  
**Pan Seared SA Pink Ling** | fennel | confit sweet potato | mussels **GF**  
served with warm winter salad

### DESSERT CHOICE OF

**Chai Panna Cotta** | Thai tea mix, black tea and spices | fruit tulle **GF\***  
**'Udder Delights' Brie & Pear** | french toast | walnuts | honey | mascarpone

## CHILDRENS MENU UNDER 13YO

2 Course + Juice \$25  
Main | Dessert

### MAIN CHOICE OF

**Pizza** | ham | cheese | pineapple  
**Crumbed Chicken Tenders** | chips

### DESSERT

**Gelati** | cup or cone | selection of local gelati flavours

## WOOD-FIRED MENU

3 Course \$45  
Starter | Main | Dessert

### SET STARTER

**Antipasto** | selection of 'Skara' meats | selection of 'Udder Delights' cheese | dip |  
house-made bread

### MAIN Wood-Fired Pizza CHOICE OF

**Black Garlic** | parmesan | mozzarella **V | GF\***  
**Mushroom** | swiss brown, shimeji & oyster mushrooms | mozzarella **V | GF\***  
**Pumpkin & Caramelised Onion** | goats fetta | Napoli sauce **V | GF\***  
**Harissa Lamb Shoulder** | semi-dried tomato | capsicum | pickled red onion | cucumber |  
Napoli sauce **GF\***

**House-Cured Bacon** | artichoke | semi-dried tomato | olives | Napoli sauce **GF\***  
served with green salad

### SET DESSERT

**Brownie** | house-made dark chocolate brownie | gelati **V**

**V** | Vegetarian  
**VE** | Vegan  
**DF** | Dairy Free  
**GF** | Gluten Free  
**V\*** | Vegetarian Available  
**VE\*** | Vegan Available  
**DF\*** | Dairy Free Available  
**GF\*** | Gluten Free Available

15% surcharge applicable on Public Holidays

### PLEASE NOTE:

- + For groups larger than 10 we are unable to offer a choice of dish within each course for both our Seasonal Plates and Wood-Fired menus. Our Chef will select the set courses from the above menu on a weekly basis for our larger group menu.
- + 4 Course Seasonal Plates Menu only available at Late Sitting.
- + Same Set Menu must be chosen for table.
- + Accounts can only be split equally | maximum of 4 ways.