

AUGUST MENU

SEASONAL PLATES MENU

3 Course \$55 4 Course \$65
Entrée | Main | Dessert Starter | Entrée | Main | Dessert

STARTER CHOICE OF

Truffled Potato Terrine | potato | truffle aioli | mushrooms v | VE | DF | GF
Chicken Corn Soup | smoked chicken | corn | nahm phrik | bean sprout |
chicken consommé GF | V*

ENTRÉE CHOICE OF

Truffle Tart | short crust pastry | seasonal vegetables | truffle vinaigrette v
Ravioli | beef cheek & rib filled hand-made ravioli | rainbow carrot | mushrooms |
shallots | beef jus DF*

MAIN CHOICE OF

Pork Roulade | broccolini | almonds | proscuitto | smoked ham hock | sichuan jus DF | GF
Pan Seared SA Pink Ling | fennel | confit sweet potato | mussel emulsion GF
served with warm winter salad

DESSERT CHOICE OF

Lenswood Apple Crumble | juniper berry dulce cremaux | apple crumble tea jellies |
‘Lobo’ apple cider sorbet v
‘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 course dishes on the day or else the group can nominate their choice of dishes the week prior to their booking.
- + Same Set Menu must be chosen for table.
- + Accounts can only be split equally | maximum of 4 ways.