

# AUGUST MENU FRIDAY

## SEASONAL PLATES MENU

2 Course \$45                      3 Course \$55                      4 Course \$65  
Starter | Main                      Entrée | Main | Dessert                      Starter | Entrée | Main | Dessert

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### 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 | prosciutto | 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** | from a selection of local gelati flavours



## WOOD-FIRED MENU

2 Course \$35  
Starter | Main

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### STARTER

**Antipasti Grazing Platter** | selection of 'Skara' meats | selection of 'Udder Delights' cheese |  
dip | house-made bread **V\* | VE\* | GF\***

### 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\***  
**House-Cured Bacon** | artichoke | semi-dried tomato | olives | Napoli sauce **GF\***  
**Harissa Lamb Shoulder** | semi-dried tomato | capsicum | pickled red onion | cucumber |  
Napoli sauce **GF\***

served with green salad

**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:

- + Seasonal Plates Menu: For groups larger than 10 we are unable to offer a choice of dish within each course for individual guests. 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. We can however offer alternate drop for the table.
- + Wood-Fired Menu: For groups larger than 8 we are unable to offer a choice of pizza for individual guests. Our Chef will select the pizzas for the group.
- + Same Set Menu must be chosen for table.
- + Accounts can only be split equally | maximum of 4 ways.