

MENU

- ENTRÉE -

French Onion Soup
smoked bacon & Gruyere croutons
GF DF
\$15

Heirloom Cherry Tomato Tart
Burrata, prosciutto, olive oil & oregano
V
\$20

Ricotta Salad
Kale, zucchini, mint, lemon
& honey dressing
GF V
\$20

Mushroom & Truffle Risotto
garlic, shallots, truffle oil & parmesan
GF V
\$24

Chilli & Coriander Mussels
basil & coriander, grilled sourdough
DF GFA
\$24

Twice Baked Gruyere Souffle
tomato bisque & herbs
V
\$22

- SIDES -

Speakers Hand Cut Chips V
\$12

Roasted Garlic Mash V
\$12

Grilled Broccolini
Balsamic & crisp shallots V DF
\$12

Green Oak Leaf Salad
with house vinaigrette V GF DF
\$12

Freshly Baked Focaccia V DF
\$10

- MAIN -

Roasted Spiced Cauliflower
sweet potato, chickpeas, coriander
& fragrant rice
GF V
\$30

Pressed Shoulder of Lamb
chorizo, butter beans, jus
GF DF
\$36

Crispy Skin Fish
Potato, peas & bacon with
white wine cream sauce
GF
\$40

Veal Cutlet
minted green pea puree, radicchio
& broccolini
GF
\$40

Fillet of Beef
potato mille feuille, celeriac, carrots
& forest mushroom
GF
\$46

Roasted Chicken Breast
glazed shallots, sweet potato
& pink peppercorns
GF
\$36

Linguine Carbonara
handmade pasta, bacon & pecorino
\$32

- DESSERT -

Warm Double Chocolate Cookie
honeycomb ice cream & mousse au
chocolate V
\$15

Baked Raspberry Soufflé
served with raspberry sauce V
\$15

Bombe Alaska
coconut & key lime parfait, strawberry jus,
flambé V GF
\$15

Regional cheese selection
quince paste, lavosh & biscuits V
\$18