



### To share or eat alone

|   |           |
|---|-----------|
| <b>Marinated olives</b>   | 6.50      |
| <b>Crusty bread and dips</b>  | 12.50     |
| <b>Herb crumbed flake goujonettes</b> w tartare                             | 8.50      |
| <b>Country style terrine</b> w piquillo pepper salsa                        | 12.50     |
| <b>Char-grilled lamb cutlet</b> w chorizo and smoked paprika                | 5.00 each |
| <b>Salt cod and potato croquettes</b> w celeriac and watercress             | 11.50     |
| <b>Prosciutto</b> , ligurian olives, white bean puree and parmesan grissini | 13.50     |
| <b>Soup of the day</b>  | 8.50      |

### Mains

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|---|-------|
| <b>Pearl barley, wild mushroom and cherry tomato 'risotto'</b> w pecorino   | 16.5  |
| <b>Chicken Parma</b> w fries and salad                                      | 16.50 |
| <b>Fresh angels hair pasta</b> , w mussels, king prawn, spinach and saffron | 18.5  |
| <b>Slow cooked lamb shank</b> w chick peas, black olives and Serrano ham    | 18.5  |
| <b>Roast pork cutlet</b> w confit cabbage, celeriac mash and crisp belly    | 18.5  |
| <b>Aged Eye fillet</b> w pomme puree, watercress and bordelaise sauce       | 26.50 |

### Sides

|   |      |
|---|------|
| <b>Wedges</b> w sour cream and sweet chilli | 6.50 |
| <b>Fries</b> w Aioli                        | 6.50 |
| <b>Garden salad</b> w lemon dressing        | 6.50 |

### To finish

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|--|------|
| <b>Rum n Raisin parfait</b> , ŵ caramelized banana                          | 8.00 |
| <b>Italian doughnuts</b> ŵ mascarpone and winter fruit                      | 8.00 |
| <b>Star anise panna cotta</b> ŵ saffron and white wine poached Corella pear | 8.00 |

### A selection of fine cheese

12.5 each 20.5 both

**Meredith Goat Blue** - This goats' milk blue is only made in spring when the pastures are still green and the milk is rich and sweet. It's matured over three months and has a soft and creamy texture. Served with leatherwood honey, pear and fruit bread  
*Leo Buring Eden Valley Riesling - 7.5g*

**Buche D'Affinois** - Double cream, white mould cheese from the city of Lyon, France. Served with fresh grapes, apple and lavosh crackers  
*Devils Lair Chardonnay - 49b or Hoegaarden - 8.5*

### A selection of Tea Drop teas

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|--|-----|
| English Breakfast - smooth and brisk               | 3.5 |
| Chamomile - sweet floral taste with tones of apple | 3.5 |
| Fruits of Eden - a melody of fresh fruits          | 3.5 |
| Earl Gray - floral tones with citrus highlights    | 3.5 |
| Peppermint - aromatic and smooth                   | 3.5 |
| Chai - full-bodied with exotic spices              | 3.5 |
| Green - refreshing flavours with a hint of mango   | 3.5 |

### Coffee

|             |     |
|-------------|-----|
| Espresso    | 3.5 |
| Macchiato   | 3.5 |
| Long Black  | 3.5 |
| Flat White  | 3.5 |
| Caffe Latte | 3.5 |
| Cappuccino  | 3.5 |