



DINING MENU

STARTERS

Bread Selection v Assorted breads and condiments	6.0
Pea Risotto v entrée / main Mint salsa, marinated feta, aged parmesan drissled with a grey goose vodka	18/26
Gnocchi entrée/main Ricotta, prawns, cherry tomato salsa and fresh herbs	18/26
Pork Belly Bites gf Crispy pork belly, date puree covered with a macadamia nut crumb	19
Saute Lamb gf Crispy pork belly, date puree covered with a macadamia nut crumb	19
Whiskey Salmon gf Whiskey infused, pickled cucumber, wild mushroom with beetroot leaf	21

MAINS

Baked Chicken Breast gf Confit of garlic, beurre blanc, shards of PSH sour dough parsley, potato	28
Vegetable Fritters gf,vg Seasonale vegetable and nut stew, sage, PSH sour dough crumb with charred broccoli	26
Pasta Crab, peas, chorizo, spinach leaf and aged parmesan	32
Fish of the Day gf Please ask one of our friendly staff	POA
Lamb Rump Dukkha, olives, lamb rump, marinated grilled vegetables and feta	30
Seafood selection gf Please ask one of our friendly staff	POA

FROM THE GRILL

Eye fillet 200g Roasted baby carrots, peas, potato and jus	38
Rib fillet 300g Accompanied with whole prawns, gnocchi, greens and pan juices	45
Sirloin 300g Wild mushrooms, pumpkin, greens and pan juices	42

SIDES

9 EA.

Roasted chat potatoes with truffle salt gf,v
Seasonal vegetables gf,v
Spinach salad with olive oil, pine nuts and shaved parmeson gf
Garden salad gf,v

DESSERT

Broken v Crispy pastry, curd, berries, double cream, meringue	14
Cheesecake gf,v Baileys, cookies and cream	13
Death By Chocolate gf,v Belgium chocolate mousse, chocolate shard, chocolate caramel foam, chocolate crumb	13
Themed v Sponge, mango curd, toasted mango, mango gel, nuts, double cream	14
Sorbet gf,v Please ask one of our friendly staff	12

gf – gluten free / df – dairy free v – vegetarian/ vg - vegan

All prices are inclusive of GST
A 15% surcharge applies on designated public holidays