

Snacks

Garlic bread	8
Warm Rokewood olives, local feta and charred flatbread	12
Szechuan salted squid, sesame, spring onion (gf, df)	15
Korean popcorn chicken, green onions, sesame, peanuts (gf, df)	16
Chunky fries, ketchup + mayo (gf)	10
Korokke - Japanese Potato and Beef Croquettes, bulldog sauce, kewpie mayo	10

Smalls

Char-grilled NW King Prawns, celeriac, smoked garlic + chilli butter (gf)	25
Confit duck rolls, sweet + sour cherry compote, pickled cucumber (df)	18
Low and slow braised beef cheeks Burnt onion puree, green slaw, pancetta crumb	18/34
Crispy pork belly kakuni, pumpkin puree Teriyaki glaze (gf, df)	18/34
Tempura Saddletail snapper green salad, chunky chips, aioli (df)	18/34
Basalt curry, steamed rice, tomato relish (gf, vegan option available)	16/30
Chipotle + Lime BBQ chicken, creamed corn, fried tortilla, black bean salsa, coriander (gf)	18/34
Pan-fried potato gnocchi, confit garlic and tomatoes, roasted pumpkin, forest mushrooms, goat's cheese (v)	18/34

Mains

Local Charred Sirloin of Beef green salad, chunky chips, red wine jus (gf, df)	36
12 hour Slow Roasted Scotch Fillet of Beef potato mash, beetroot relish, shiraz jus (gf)	43
Sous Vide Breast of Chicken Malay curry sauce, nasi goreng rice, crisp shallots (gf, df)	35

Dorper Lamb Shoulder 36
braised + pressed, smoked eggplant, sweet
potato, anchovy crumb, garlic oil (gf)

Seafood Fettuccine 36
prawns, mussels, chilli, baby spinach,
grated parmesan

Eggplant and Kale Tagine 28
Spiced yoghurt, pearl cous cous
(v, vegan option available)

Fish of the Day, MP
pea puree, aligot potato, fennel and tomato
medley salad, lemon and fennel dressing (gf)

Sides

Steamed seasonal vegetables, 12
herbed butter, roasted almonds

Duck fat roasted potatoes, rosemary salt 15
house-made ketchup (gf)

Green leaf salad, sherry maple dressing (gf) 10

Wok Fried Vegetables, bean shoots, 14
sesame, soy

Dessert

Warm Chocolate Fondant Tart 16
strawberry semi-freddo, strawberry salad,
wafer

Lemon Aspen and Goji Berry Parfait 16
White chocolate mousse, apple and mint
crumb (gf)

Passionfruit Panna cotta, pineapple and 16
chilli salsa, mango gelato (gf)

Warm Sticky Date Pudding, 16
salted caramel sauce, vanilla bean ice cream

Homemade Ice Cream – per scoop 4

Basalt Affogato 18
Kuza Coffee Espresso, Two Fat Cows vanilla
bean ice cream, biscotti, Liqueur

Farmhouse Cheese Selection
accompaniments + flat breads
1 cheese – 18 2 cheese - 23 3 cheese - 27

Please make your waiter aware if you have any dietary requirements. We will endeavour to cater for these to our best ability, however we cannot guarantee trace elements will not be found. Please note we do not use a separate deep fryer for gluten free products.

v vegetarian df dairy free gf gluten free

**We apologise for any inconvenience
but there is strictly no individual billing**

A surcharge of 10% applies on all Public Holidays