



Your hosts Doug and Shelley

Dinner \$99 per person 5 courses, \$77 for 3 courses, \$66 for 2 courses, \$50 for 1 course. Public welcome. Bookings essential by 4.30pm. Please advise how many courses and your choices by 4.30pm. **Dinner Menu** - Main course served with seasonal vegetables and potato

Tuesday, Friday

To Start

*Olives, native bush dukka, truffle balsamic, olive oil, chimichurri rojo relish, baked roll

Fresh Smoked Trout, Dill Dip, horseradish, red onion, shallots, capers, sour cream, sour dough toasts

*Petite Cup Potato Leek Soup, thyme, garlic, parsley

Smoking Hot from the Offset Smoker

Crackling Pork Shoulder, lemon, thyme, garlic, red currant sauce, apple sauce, sticky lemon pearls

Sweet To Finish

Butterscotch Apple Crumble, roasted almond praline, butterscotch sauce, vanilla bean ice cream

Wednesday, Saturday

To Start

*Bruschetta local tomatoes, roasted capsicum, capers, dill, red onion, Persian feta, truffle pearls

Warm Sichuan pepper prawn salad, cucumber ribbons, wakame, white, black sesame seeds

*Petite Cup Thai Pumpkin Soup, mild chilli, ginger, garlic, coriander, lemongrass, coconut cream

Smoking Hot from the Offset Smoker

Beef Brisket, dry spice, bourbon smokey barbecue sauce

Sweet To Finish

Belgium Chocolate Pudding, Raspberry and Coconut Gelato (GF, Dairy free), hazelnut praline, pomegranate molasses, lemon crostoli Italian biscuit

Monday, Thursday, Sunday

To Start

Mini antipasto Platter, venison salami, prosciutto, pastrami, olives, relish, hummus, assorted cheeses, artichokes, pickled vegetables

Smoked Duck Breast, shallot pancake, spring onions, cucumber ribbons, hoisin sauce

Petite Cup Pea and Smoked Ham Hock soup

Main Course

Chicken Schnitzel, marinated yoghurt, herbs, lemon, fresh breadcrumbs, parmesan cheese, pan seared, garlic herb sauce or Atlantic Salmon, leeks, garlic, thyme, lemon, pea, parmesan risotto

Sweet To Finish

Sticky Date Pudding, butterscotch sauce, sticky date spiced caramel ice cream



We use fresh and local ingredients, collaborate with local producers, suppliers and services. We are at the heart of the Granite Belt food bowl and want to share our passions for quality food and produce from our region with you. Our beef and pork are organic, free range local produce.

Rotating Dinner Menu - Main course served with seasonal vegetables and potato gratin

*Some GF & Vegan meals are only available with advance notice

Alternative Menu for Vegetarian *Vegan Guests

NIGHT 1

To Start

*Warm Wild Olives, dukka, truffle balsamic, olive oil, chimichurri rojo relish, baked crusty roll

*Sweet Potato Croquettes with hollandaise sauce, petite salad

*Petite Cup Potato Leek Soup, thyme, garlic, parsley

Main Course

*Baked Whole Local Mushroom, zucchini ribbons, garlic, thyme, rosemary, roasted capsicum, braised leeks, parsley, haloumi, truffle oil

Sweet To Finish

Butterscotch Apple Crumble, roasted almond praline, butterscotch sauce, vanilla bean ice cream

NIGHT 2

To Start

Bruschetta, local tomatoes, roasted capsicum, fried capers, anchovy, red onion, pesto oil

Baked Eggplant, spiced onion tomato sauce, white sauce, kale, spinach pesto

*Petite Cup Thai Pumpkin Soup, mild chilli, ginger, garlic, coriander, lemongrass, coconut cream

Main Course

*Local Mushroom, Pumpkin, Persian Feta Penne Pasta, spinach kale pesto, parmesan cheese, truffle oil, green goddess dressing

Sweet To Finish

Sticky Date Pudding, butterscotch sauce, sticky date spiced caramel ice cream

Kids Meals \$25

Chicken Nuggets

Penne Pasta tomato sauce, pesto

Crumbed Fish, fried onion rings

Or small serve of main course

All with vegetables and chips.

Dessert vanilla bean ice cream, chocolate wafers, chocolate waves