



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