

# DINNER from 6pm

**GF** Gluten Free | **GFA** Gluten Free Alternative | **DF** Dairy Free | **DFA** Dairy Free Alternative  
**V** Vegetarian | **VA** Vegetarian Alternative | **Ve** Vegan | **VeA** Vegan Alternative | **N** Nuts | **S** sesame

## ENTRÉES

SOUP | 22 **GFA**

served with toasted ciabatta

BRUSCHETTA | 24 **GFA** | **DFA**

Riverstone cherry tomatoes, ricotta, basil  
& herb oil

SEARED SQUID | 24 **GF** | **DF**

Asian greens, nam jim, crispy shallots

HOT SMOKED SALMON | 25 **GF** | **DFA**

new potatoes, salad greens  
& crème fraiche

PORK & HERB RILLETTE | 24 **GFA** | **DF**

toasted ciabatta, cornichons  
& salad greens

## MAINS

ROAST AUTUMN VEGETABLES | 40 **GF** | **Ve**

pumpkin, baby carrots, hummus, wilted  
greens & herb oil

PAN-FRIED FISH | 48 **GF** | **DFA**

sauteed potatoes, wilted greens,  
burnt butter, sage & capers

ORGANIC CHICKEN | 48 **GF** | **N**

cauliflower puree, roast baby carrots  
& almond al'agresto

RIBEYE OF BEEF | 48 **GF** | **DFA**

potato puree, wilted greens,  
& wild mushroom sauce

## SIDES

CHIPS hand-cut agria potatoes with aioli | 14 **GF** | **DF** | **V** | **VeA**

ROAST PUMPKIN with hummus, tahini yoghurt & dukkah | 16 **GF** | **V** | **VeA** | **N**

SHAVED CABBAGE SALAD with parmesan, roast hazelnuts & balsamic 15 **GF** | **V** | **N** | **DFA** | **VeA**

RED SALAD with pickled red cabbage, beetroot, roast almonds & currants 15 **GF** | **Ve** | **N**

## DESSERTS

APPLE FRITTERS | 18 **V**

cinnamon ice cream

PEAR TARTE TATIN | 18 **V**

salted caramel sauce  
& vanilla bean ice cream

BLACKCURRANT SOUFFLÉ | 18 **GFA** | **V** | **N**

zabaglione ice cream, almond bread

AFFOGATO | 18 **GF**

vanilla bean ice cream, Lustau  
Pedro Ximénez sherry

TRUST THE CHEF | 15

4 scoops of homemade ice cream

CHEESE | 1 person 18 | to share 24

3 cheeses, quince paste, oat biscuits