



M E N U

E N T R É E

Soup of the day
toasted sourdough

Tattersall's pea and ham soup
toasted sourdough D/F G/F-O

Daily shucked oyster half dozen
natural, cocktail sauce G/F

OR

baked kilpatrick G/F D/F

Pulled shoulder of lamb croquette
panko crumb, pea puree, mint and baby pea salad, mint jus,
crispy lotus root D/F

Fresh Fraser Coast king prawns
pawpaw, cucumber, sweet and sour dressing, grilled lime G/F D/F

Grilled Stanthorpe golden peach
honey glazed fig, blue cheese, candied walnuts, witlof salad G/F D/F V

Fried soft shell crab
Thai salad, fried shallots, crispy noodles, roasted peanuts



MAIN COURSE

Oven baked Brisbane Valley quail

saltimbocca, witlof, fig, rocket, apple, balsamic dressing G/F D/F

Potato gnocchi

blistered heirloom tomatoes, green beans, asparagus, cannellini beans,
tomato sugo D/F

Grilled market fish

sautéed chat potato, parsley, mint, radish, mango salad, lemon vinaigrette G/F D/F

BBQ King prawns

mixed summer salad, citrus dressing, mango salsa G/F D/F

Confit of duck risotto

wild mushroom, chestnut, tarragon, peas, Grana Padano G/F

100% Grass fed Northern NSW 200g fillet of beef

warm potato, rocket and pancetta salad, seeded mustard dressing,
caramelised onion, asparagus G/F

Choice of sauce – red wine jus, brandied mushroom, pepper sauce

Steak accompaniments

Grilled lobster tail, garlic butter G/F \$25

Sautéed prawns, saffron chardonnay cream G/F \$15

Sides - \$8

Beer battered chips, garlic aioli

Roasted chat potatoes, pancetta, pecorino G/F

Sautéed broccolini, spring onion, garlic, chili G/F

Spring salad of baby cos, radicchio, radish, heirloom tomato G/F D/F