



WESTCOAST WHITEBAIT

SERVED IN A FREE RANGE EGG ROLL
WITH TARTARE SAUCE

Entrée/ Main - \$24/\$46



ENTRÉES

French Onion Soup Gruyère croûton	17.00
Manuka Smoked Fish Cake saffron & lemon aioli · <i>df & gf</i>	17.00
Crispy Skin Free Range Pork Belly black pudding, burnt baby onions, onion puree, red wine jus · <i>gf on request</i>	18.00
Gremolata Crumbed Calamari (BSB classic) anchovy tartare · <i>df & gf on request</i>	17.00
Ora King Salmon Gravlax & Rilette pickled baby vegetables · <i>df & gf</i>	18.00
Pan Fried Tempeh warmed artichokes, Zany Zeus creamy feta, olives & parsley with salsa verde · <i>gf · df on request · v</i>	16.00
House Made Mushroom Ravioli white truffle dressing & shaved Grana Padano · <i>v</i>	17.00
Pan Fried Lambs Liver crispy bacon, red wine onion jus · <i>gf</i>	16.00

MAINS

Aged Fillet Of Beef (BSB classic) sauce Béarnaise, hand cut double cooked fries, red wine jus · <i>df & gf on request</i>	39.50
Red Wine Braised Lamb Shank smoked potato mash, roasted baby vegetables, lemon zest & fresh herb · <i>gf · df on request</i>	37.00
Fork Tender Braised Angus Shortrib ginger & lime dressed pakchoy and endive, stem broccolini, rice wafer · <i>df</i>	36.00
Roasted Aubergine ras el hanout, quinoa & goats cheese fritters, green goddess sauce · <i>v · gf & df on request</i>	34.00
Pan Roasted Market Fish vanilla scented cherry tomatos, grilled asparagus, lobster raviolo · <i>df & gf on request</i>	38.00
Chargrilled Pork Cutlet mustardseed belly bonbon, confit leek, perla potatoes, charcutière sauce · <i>df & gf</i>	37.00
Roasted Chicken Breast pearl barley & corn risotto, baby vegetables · <i>df & gf on request</i>	36.00
SIDES	
Green Salad - avocado, cucumber, spring onion, mustard seed vinaigrette	8.00
Hand cut double cooked fries (sml/lrg)	6.00/9.00
Cauliflower gratin	8.50
Asparagus with egg yolk & tarragon dressing	8.50
Roasted beetroot, walnut and rosemary praline, red wine vinaigrette	8.50
Sautéed field mushrooms, lemon herb butter	8.50

SUNDAY ROAST

JOIN US FOR LUNCH OR DINNER ON SUNDAY AND
ENJOY OUR SUCCULENT SUNDAY ROAST WITH A
GLASS OF RED OR LOCAL CRAFT BEER
FOLLOWED BY A CLASSIC PUDDING
\$49
Dinner from 5.30pm



DESSERTS

Crème Brulée (BSB classic) poached seasonal fruit · <i>gf</i>	18.00
Éclair apple caramel ice cream, golden hokey pokey, choco- late sauce	17.00
Sticky Date Pudding butterscotch sauce, vanilla bean ice cream, brandy snap	16.00
Almond Dacquoise almond biscuit, hazelnut praline ice cream, pastry cream, roasted white chocolate · <i>gf</i>	17.00
Whittaker's Dark Ghana Tart tea poached prunes, Frangelico cream, crispy hazel- nut wafer	18.00
Artisan Cheese Selection · <i>gf on request</i>	23.00
Single Cheese	11.00
Petit Fours	11.00



PRIVATE ROOM AVAILABLE,
OUT CATERING & PRIVATE FUNCTIONS