

Menu

entree

- WARM COBB LOAF V** 9.5 / 11
Served with balsamic vinegar & olive oil
- BURRATA PESTO SALAD V,GF** 27 / 31
Burrata cheese, heirloom tomato, pesto, basil, black pepper & extra virgin olive oil
- BRUSCHETTA WITH RICOTTA & SHAVED PROSCIUTTO** 18.5 / 21 
Toasted sourdough with shaved prosciutto, whipped ricotta & honey glaze featuring local honey from The Werombee Hive

dessert

- WARM STICKY DATE PUDDING** 14 / 16
With caramel fudge
- COCONUT MANGO MOUSSE** 14 / 16
Passionfruit coulis & double cream
- SOFT CENTERED CHOCOLATE PUDDING** 14 / 16
With double cream

Dinner Service will temporarily operate from The Courtyard Pantry while our new restaurant is completed and prepared to open later this year.

main dishes

- 300GM SCOTCH FILLET GF** 45 / 47
Served with roasted smashed chats & grilled broccolini with café de Paris & red wine jus
- MEDITERRANEAN CHICKEN SKEWERS** 26 / 30
Garlic & lemon marinated chicken breast served with warm tortilla, Greek salad, roasted smashed chats & aioli
- GRILLED JOHN DORY FILLET A, GF** 25.5 / 29.5
Served with roasted smashed chats, broccolini & caper butter parsley sauce
- PUMPKIN AND FETA TORTE V** 18 / 20.5
Roasted pumpkin, caramelised onion, cauliflower floret & feta in a baked savory flan finished with rocket & balsamic glaze
- PAPPARDELLE DUCK RAGU** 40 / 46
Slow cooked duck Maryland tossed through pappardelle & finished with parmesan cheese



GF: Gluten Free V: Vegetarian
Seafood Origin: A: Australian I: Imported M: Mixed

 Discover Local - Experience fresh local taste here.

M / NM