

To Start

Crusty Sourdough Bread with dukkah, olive oil & balsamic (v)	10.5
Garlic Bread (v, gf avail)	9.5
Bruschetta with fresh tomato & basil salsa (v, gf avail)	15
House Marinated Gingin Olives (v)	9
White Salt Antipasto Board for Two selection of cold cuts, marinated vegetables & cheese	34

Oysters (when fresh available)

Fresh South Australia Oysters (gf)	
Natural	3.5
Chilli, lime & gin	4
Kilpatrick	4

Small Bites

Honey Glazed Chorizo (gf)	13.5
Pulled Pork Tostadas with charred corn salsa & chipotle aioli	19.5
Crispy Master Stock Chicken Wings with chilli, caramel & orange salt (gf)	14
Wild Mushroom & Taleggio Cheese Arancini (3) with truffled aioli (v)	15.5
Pulled Beef Cheek Croquettes (2) with romesco sauce & pickled fennel	17
Chicken Liver Pate with Shiraz jelly & crostini (gf avail)	16.5
Salmon Rilette with caper berries & crostini (gf avail)	17.5

On The Side

Shoestring Fries (v, gf)	9
Truffled Fries with Parmesan Cheese (v, gf)	11.5
Tempura Onion Rings with Chipotle aioli (v)	8
Spiced Carrots with Honey & Feta (v, gf)	10.5
Garden Salad (v, gf)	9.5
Greek Salad (v, gf)	13.5

Entrée Bites

Baked Brie with truffled honey, candied walnuts & pear chutney <i>(v, gf avail)</i> serves 2	23.5
Salt & Pepper Squid with aioli	18.5
Panfried Scallops with cannellini beans, asparagus & lemon oil <i>(gf)</i>	22.5
Crab & Saffron Linguini with chilli, tomato & dill oil	24.5
Roast Beetroot & Pear Salad with Yarra Valley dukkah, crusted feta & candied walnuts <i>(v, gf)</i>	19.5
Tasmanian Smoked Salmon & Potato Salad Parcel with pickled vegetables & lemon vinaigrette <i>(gf)</i>	22.5
Peri Peri Prawns with portobello mushrooms & olive toast <i>(gf avail)</i>	19.5
Steamed Mussels with tomato, white wine, chilli & crusty bread <i>(gf avail)</i>	24.5

Main Bites

WA Free Range Oven Roasted Chicken Breast with potato & feta cake, peperonata & baby carrots <i>(gf)</i>	31
Linley Valley Southern Style Sticky Pork Ribs with traditional slaw & tempura onion rings <i>(gf avail)</i>	36
Seared Lamb Backstrap served pink with labneh, dukkah, roasted beetroot & portobello mushrooms <i>(gf)</i>	37.5
Baked Artichoke Hearts with goats cheese, roasted pumpkin & almond gremolata <i>(v, gf)</i>	28.5
Grilled 230g Beef Fillet with Dauphinoise potato, asparagus & red wine jus <i>(gf)</i>	42
Pumpkin & Ricotta Rotolo with sage butter & spinach <i>(v)</i>	29.5
Duck & Wild Mushroom Ragout with pan fried olive & potato gnocchi	36
Pan-fried Tasmanian Salmon with cauliflower puree, braised fennel & rocket pesto <i>(gf)</i>	36
Grilled 320g Veal Ribeye with roasted vegetable strudel & creamed spinach	39.5
Slow Braised Pork with potato puree, fennel apple & fig compote <i>(gf)</i>	34.5
White Salt Seafood Platter for Two	79
half dozen natural oysters, smoked salmon with horseradish cream, poached prawns with tomato salsa, salt & pepper squid, pan fried tasmanian salmon, chilli mussels, served with fries & a garden salad	

Please advise us of any allergies or intolerances as our food may contain traces of nuts, gluten or seafood. 100% exclusion can not be guaranteed.

(v) suitable for vegetarians *(gf)* gluten free

2% credit card surcharge / 15% Public Holiday surcharge