Share Plates

Brasserie Bread with CopperTree Farms cultured butter, Murray River Salt and rosemary (GF available)

\$10.80

Vannella Stracciatella, vine ripened tomato, basil pesto, Rio Vista Kalamata extra virgin olive oil, and macadamia crunch

(V, GF)

\$23.00

Double smoked chicken breast, cucumber and mint salad with Sichuan, sesame and lime dressing (GF)

\$22.00

Salt and pepper calamari, green papaya, chilli, mint, peanuts, and sprouts (DF)

\$20.50

Charcuterie Board
Created with Sydney Royal award-winning products

Sunshine Meats double smoked boneless ham **gold**Kaczanowski beef brawn **Silver**Bertocchi Soppressa salami **Silver**German Butchery liverwurst
Aril Estate olives, cornichons and pickled onions **Gold**Schiacciata with CopperTree Farms cultured butter, Murray River Salt, and rosemary.

Gold/gold \$44.00

Mains

Chargrilled Riverina Angus beef scotch fillet, baked potato, thyme gratin, charred broccolini, and merlot jus (gf)

\$44.00

Seared market fish of the day, garlic and herb crushed potato, asparagus, and lemon, herb butter (GF)

\$39.80

Australian hoki with fries, rocket, zuni pickle and ranch dressing

\$32.50

Riverina Angus braised beef brisket pie, buttery mash, peas and gravy

\$27.50

Chicken schnitzel with mash potato, pickled white cabbage, caraway and mushroom sauce

\$33.80

Malfadine pasta with crushed peas, tomato, basil pesto and shaved pecorino (GF available)

\$29.50

Slow braised White Pyrenees Greek lamb shoulder with lemon baked feta, tomato salad, warm garlic and herb crushed potatoes and tzatziki

\$39.50

Sides

Steamed vegetables with herb butter (V, GF)

\$11.80

Potato mash (V, GF)

\$11.80

Fries with ranch dressing (V, GF)

\$11.50

Kids Meals

Cheeseburger with fries and ketchup

\$17.80

Chicken breast tenders with fries and ketchup

\$17.80

Rigatoni pasta with napolitana sauce and parmesan

\$17.80

Dessert

Lemon delicious tart, pistachio gelato and crunch \$18.00

Warm chocolate pudding with Riverina cream and chocolate sauce

\$18.00

Warm sticky date pudding with butterscotch sauce and double cream

\$17.00

Pure Gelato Dulce de Leche sundae \$17.00

Mango sorbet, berry compote and fresh mint (DF, GF) \$15.00

Sydney Royal Cheese Board

Maffra Red Wax Mature Cheddar

Meredith Dairy Fresh Goat's cheese "Chevre" **Gold**Udder Delights Ash Brie **Silver**Julianne's Kitchen Apple & Thyme Paste

Kurrajong Kitchen Lavosh, fresh grapes, (GF crackers available)

\$27.00