

To Start

Grilled Sourdough, garlic & herb butter \$9 ◆

Soup of the Day, bread roll & sea salted butter \$14 ◆

Gaspacho Verde, avocado & grapefruit \$15 ◆♣

Salmon Gravlax, blini, lemon & horseradish \$16 ●

Goat Cheese Soufflé, pickled beets & parsley coulis \$14 ◆

Panhead APA Beer Battered Fish Pieces, garden salad & a trio of sauces
(tomato, tartare, spiced cocktail) \$16

Mains

Grilled Beef Sirloin (250g), Café de Paris butter, roast field mushroom,
truffle potatoes & seasonal greens \$32 ●

Slow Cooked Pork Belly, parsnip purée, apples & fennel salad, jus \$29 ●

Market Fish, pomme purée, crayfish sauce & oven dried tomatoes \$29 ●

Classic Beef Burger, grilled beef patty, cheese, tomato, pickle, lettuce, & aioli,
crispy Agria potatoes \$24

Chicken Saltimbocca, creamed polenta, prosciutto & Sauvignon Blanc reduction \$27 ●

Eggplant & Olive Tagine, couscous salad & hummus \$26 ◆♣

Sides

Duck Fat Potatoes, aioli \$7 ●♣

Creamy Mash Potatoes \$7 ◆●

Garden Salad & citrus dressing \$7 ◆●♣

Seasonal Vegetables \$7 ◆●♣

- ◆ Vegetarian
- Gluten Free
- ♣ Dairy Free