

# DINING ROOM MENU

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**I'M SO HUNGRY  
I COULD EAT A HORSE**

## DINING ROOM MENU

SERVED IN OUR DINING ROOM FROM 5:30PM

### STARTERS

Olives V 7

Organic woodfired bread common loaf V 3

Venison carpaccio, sloe gin poached pears, parsnip cream, watercress, parsnip chips GF 20

Shark Bay swimmer crab & sweet potato cakes, crab & paprika mayonnaise 20

Steak tartare, game crisps, sauce vierge, soft-boiled quail's egg GF 22

Split pea & ham soup, shredded ham hock, crushed peas, baby onions, mascarpone GF 14

Tomato, aubergine & parmesan gratinée tart, rocket, balsamic glaze dressing V 17

### MAINS

Confit lamb shoulder, haricot bean cassoulet, turnips, white wine & rosemary jus GF 38

Orange glazed duck breast, confit leg, honey swede purée, chicory tart, fig wine jus 39

Cone bay barramundi, cream curried mussels, baby leeks, parsnip crisps GF 39

Fricasée of heirloom vegetables puy lentils, butternut squash, goat's cheese cigars V 28

Aged selection of steaks, Madeira mushroom ragout, chips or duck fat potatoes, béarnaise or red wine jus GF  
(see blackboard for selection)

### SIDES

Chips & aioli GF/V 9

Duck fat roast royal blue potatoes 9

Savoy cabbage & bacon 11

Tomato & red onion salad, honey mustard dressing GF/V 9

Broccolini, shallot butter GF/V 8

Cauliflower cheese GF/V 11

