

DINNER MENU

STARTER

LOCALLY BAKED TURKISH BREAD - 16

Sir ahi ca cha labna, hummus, avo and dukkha

BEEF CROQUETTES

(4pcs) - 20

Croquettes filled with pulled beef served with a blue cheese sauce

PELMENI V - 20

Potato filled dumplings served with peanut fermented chilli and Tatua sour cream

SEARED SCALLOPS GF - 22

Sauteed scallop, Expleo black pudding, cauliflower puree, lemon and capers

SIDES

HALLOUMI SALAD - 18

Leaf lettuce, grilled halloumi, orange segments, capsicum, cucumber toasted pine nuts and citrus dressing

FRIES WITH
TRUFFLE AIOLI - 12

LEAF SALAD - 8

MAINS

DEEP SOUTH ALPINE VENISON DF/GF - 38

(served Rare) Seared venison, bok choy, pickled red cabbage and mushroom ala crème

SLOW COOKED BEEF CHEEKS DF - 36

The Tahi rubbed beef cheeks, couscous salad, confit tomato's, beef jus and chimichurri

LAMB SHOULDER GF - 39.5

Herb stuffed braised lamb, parmesan crisp baby potato's, truffle roasted onion and lamb jus

250G EXPLEO 35- DAY DRY AGED SCOTCH FILLET GF - 42

With chips and salad
- Add garlic butter, red wine jus or
mushroom ala creme

PAN FRIED SALMON GF - 36

Miso glazed salmon, potato gratin, roasted capsicum salsa and tzatziki

CHICKPEA AND SPINACH CURRY v - 32

Chickpea and spinach cooked in a rich tomato and coconut sauce topped with coriander, served with steamed couscous

KIDS

CHICKEN FETTUCINE - 15

KIDS MARGARITA - 14

CHEESE BURGER - 12

HAM AND CHEESE CROISSANT - 12

CHICKEN STRIPS, CHIPS AND SALAD - 12

KIDS SUNDAE - 8

Chocolate, strawberry or caramel sauce

DRINKS - 4

Juice, soft drink, hot chocolate, fluffy

KID MEAL DEAL - 22

Main meal

- + kids sundae
- + drink

DESSERTS

DOLCE DE LECHE CHOCOLATE BROWNIE GF - 18

Gooey brownie, fresh berries, strawberry compote and vanilla ice cream

CREPES - 16

Banana and desiccated coconut, topped with caramilk caramel, chia seed crumble and vanilla ice cream

CHERRY CHEESE CAKE - 18

Cherry coolie and malt crumb