



#21012016

Dinner menu

Trio of Dips	13
house made dips, toasted Milawa bread	
Charcuterie Board	26
Selection of house cured meats, pickles, Milawa bread	
Factory Seafood Board	26
soft shell crab, baby squid, white bait all lightly fried w lemon aioli, pickled onion, hand cut chips	
House Terrine	14
fresh pear, Milawa bread	
Butter Milk Fried Quail	16.5
spiced carrot puree, blue cheese crumble	
Baby Fried Calamari	18
Stone fruit, shaved fennel, prosciutto salad, pomegranate molasses	
Confit Garlic Field Mushroom	19.5
grilled asparagus, capsicum compote, brie cheese, herb salad	
Dukkah Crusted Kangaroo Fillet	24
baby beets, green beans, feta, pine nuts,	
300g Ribeye Fillet	36
confit field mushroom, capsicum compote, green beans	
Roast Duck Breast	28
Kiplfer potato, candied orange, greens	
Charred Lamb Rump	32
on mint smashed peas, kiplfer potato and minted yoghurt	

Hand cut chips	9
lemon garlic aioli	
Beets, Beans, Feta Salad	9
toasted pine nuts	
Rocket & pickled onion salad	9