

Mains

GUINNESS PIE

Slow braised beef & bacon with aromatics encased in a golden poppy seed puff pastry with creamy mash and beetroot salad
27.00

PAN SEARED CHICKEN BREAST

On crispy rosemary potatoes, honeyed carrots and green beans topped with a creamy forest mushroom & parsley sauce (GF)
29.50

CONFIT OF MURRAY DUCK LEG

On a bed of creamy leek and parsnip puree, served with ham and cheese croquettes, a rocket parmesan salad and spiced plums
(GF AVAILABLE)
29.50

SOUTHERN STICKY SHANK OF LAMB

With creamy mashed potatoes and a menage of root vegetables (GF)
29.50

PORK BELLY GLAZED WITH SPICED MARMALADE

Atop caramelised sweet potato and bok choy, finished with a sweet soy syrup (GF AVAILABLE)
29.50

FISH OF THE DAY

30.00

SEAFOOD LINGUINE

Of mussels, prawns, scallops, calamari & market fish with lemon, olive oil, chilli & herbs
29.50

BLACK LIP MUSSELS

Simmered in a tomato, chilli, parsley & chorizo sauce served with char grilled bread (GF AVAILABLE)
29.50

250g DARLING DOWNS EYE FILLET, aged 60 days, grain fed (GF)

36.00

300g BLACK ANGUS RIB FILLET, aged 120 days, grass fed (GF)

36.00

(All steaks served with a caramelised onion & fresh herb potato rubble, beetroot salad & topped with confit garlic) (GF)

ADD SAUCE 3.00

Creamy Forest Mushroom & Parsley Sauce (GF) or Red Wine Jus Signature Sauce (GF)

KING HENRY RACK OF RIBS

Braised in a sticky honey, beer and chilli sauce served with herb salted chips, fresh garden salad and char grilled bread
(GF AVAILABLE)
38.00

VEGETARIAN LINGUINE

Of semi dried tomatoes, olives & artichoke hearts, with salsa verde & parmesan (V)
23.00

MOROCCAN COTTAGE PIE

(Lentil based), in a cast iron pot, topped with sweet potato mash, served with whole roast capsicum and a fresh green salad
(V) (VG) (GF)
27.00