

RAWLEYLICIOUS

\$39 PER PERSON | ADD \$22 FOR WINE PAIRING

STARTERS

WINE PAIRING - IRONSTONE CHARDONNAY

BAKED BRIE AND APPLE DIP (GFO +V)

Brie, Apple, Cranberry, Pumpkin Cream Sauce, and Spiced Nuts served with House Made Rosemary Focaccia

CRISPY CALAMARI

Sustainable Caught Squid, Banana Peppers, Red Onions, Citrus and Herb Tartar Sauce

BUTTERNUT SQUASH, GINGER

AND COCONUT MILK SOUP (GFO +V)

Spiced Nuts and Chai Tea Crema

CAESAR SALAD (GFO)

Mixed Winter Greens, Shaved Parm, Herb and Black Pepper Crouton, Double Smoked Bacon, Crispy Capers

SEAFOOD CHOWDER +3 (GFO)

Poached Salmon, Prawns, Mussels, Bacon, Roasted Corn, Fresh Herb, Grilled Bread

MAINS

WINE PAIRING - DEAKIN ESTATE SAUVIGNON BLANC OR IRONSTONE MERLOT

SMOKED MUSHROOM RAVIOLI (V)

Roasted Butternut Squash, Wild Mushrooms, Sundried Tomatoes, Green Peas, Red Onion, Shaved Parm, Pesto Cream Sauce

FISH OF THE DAY

Chef's Weekly Fresh Creation

BACON WRAPPED PORK TENDERLOIN (GFO)

Maple and Soy Glazed, Roasted Garlic and Herb Mash, Smoked Carrot Puree, Cranberry Peppercorn Sauce and Day Vegetable

FREE RANGE CHICKEN DUO

Sous Vide Breast Stuffed with Brie and Apple, Confit Chicken Croquette, Smoked Carrot Puree, Roasted Garlic and Herb Jus, Day Vegetable

RED WINE BRAISED BEEF PASTA +6

12 hours Braised Beef, Pappardelle Pasta, Smoked Mushroom, Kalamata Olives, Sundried Tomato, Butternut Squash, Shaved Parm, House Made Rosemary Focaccia

BRAISED LAMB SHANK +8 (GF)

Black Olive and Red Wine Braise, Roasted Garlic and Herb Mash, Almond Gremolata, Day Vegetable

GRILLED 10oz STRIPLOIN +12 (GF)

Wild Mushroom Mousse, Sundried Tomato Compound Butter, Roasted Garlic and Herb Mash, Cranberry Peppercorn Sauce, Day Vegetable

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DESSERTS

WINE PAIRING - MAINS AND TAYLOR FLADGATE 10YR PORT

DARK CHOCOLATE BROWNIE

Butterscotch Ripple Gelato, Caramel Sauce, Cookie Crumb

STICKY TOFFEE PUDDING

Date, Carrot and Brioche Pudding, Spiced Custard Caramel, Vanilla Gelato

DARK CHOCOLATE COCONUT ICE CREAM SUNDAE (GF)

Whipped Cream, Spiced Nuts, Roasted Coconut, Fresh Berries



(GF) indicates Gluten Free options. (GFO) indicates option to make dish Gluten Free. Please notify your server of any allergies.

Taxes and gratuities are in addition. An automatic gratuity of 18% will be added to parties of 8 or more.