



Entrée

Fried Brussel Sprouts in honey hot sauce

\$12.00

Italian Beef Meatballs, in a Napolitana Sauce topped
with *'Cambray'* Sheep Parmesan

\$17.00

House made Za'atar spiced Flatbread,
with whipped *'Cambray'* Feta,
Sumac & *One 420* Olive Oil

\$15.00



Mains

Cast iron seared, local region Grass-fed Scotch Fillet
with smokey herb butter, broccolini & Kiplfers.

\$48.00

Local region Slow cooked Moroccan Lamb leg
with fresh winter vegetables topped with Greek Yoghurt.

\$35.00

'Blue Ridge' farm smoked Trout Spaghetti
with creamy 'Cambray' Brie sauce, lemon pepper crumb & crispy fried capers.

\$32.00

Local region Slow roasted Chicken Maryland with capers, olives & oregano
Served on Pearl Cous Cous.

\$31.00

Swedish mushroom meatballs with rich creamy,
sauce served on mashed potato. (Vegan)

\$29.00



Sides

Buttered cauliflower & broccolini.

\$7.00

Twice cooked Kipfler potatoes with rosemary, sea salt & Sumac.

\$11.00

Roast baby carrots in honey butter

\$7.00

Flat bread

\$9.00

Kids

Pizza, ham, cheese & pineapple

\$11.00

Bangers, mash & gravy

\$12.00

Spaghetti with a choice of creamy mushroom meatballs or Italian meatballs

\$11.00