

## APPETISER

Swagmans campfire damper	10
Zucchini fritters, lemon aioli (v, gf)	10
Duck & madeira pate, fig compote, ciabatta	12
Peking duck pies, lime sambal	12
Szechuan beef fillet bites	12

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## TASTING PLATE

<i>Antipasto:</i> chargrilled zucchini, sautéed mushrooms, roasted capsicum, overnight tomatoes, baked fetta, kalamata olives, pesto, zucchini fritters, ciabatta (v)	for 1 20 / for 2 28
<i>Charcuterie:</i> house & local smallgoods, duck & madeira pate, smoked almonds, pickles, ciabatta	for 1 22 / for 2 35
<i>Rising Sun:</i> sticky braised pork belly, swagmans damper, peking duck pie, beer battered hervey bay scallop kilpatrick	for 1 23 / for 2 38

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## ENTRÉE

Soup of the day with chef's choice of accompaniment	14
Wild mushroom arancini with tomato sugo, pesto, parmesan crisp (v, gf)	13
House made pasta of the day	20
Chef's selection risotto	20
Beer battered hervey bay scallops kilpatrick	15
Sticky braised pork belly with green apple, herbs, slaw, salted peanut caramel (gf)	19

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## MAIN

Beer battered zucchini flowers stuffed with goats cheese & thyme, apple & fennel salad, pesto, sticky balsamic (v)	33
House made pasta of the day	36
Chef's selection risotto	36
Fish of the day with seafood chowder	38
Chicken, pancetta, raisin & muscat roulade, wilted greens, pedro ximenez & shiraz glaze (gf)	36
Duck a l'orange (confit leg, breast cooked to order) with cointreau glaze & quinoa (gf)	39
Rabbit, mushroom, tarragon, potato pot pie with chef's vegetable accompaniment	36
Sticky braised pork belly with green apple, herbs, slaw, salted peanut caramel (gf)	37
Braised onkaparinga valley venison shoulder with red cabbage, vanilla pumpkin purée, red wine glaze (gf)	37
Thousand guineas australian shorthorn beef* fillet (200g, msa graded) with smoked bone marrow, wild mushroom tart, potato purée, green peppercorn & cognac jus	40
Rib eye (500g) with three cheese and basil baked shallot, fat potato chips, red wine jus	49

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## SIDE

Salad of rocket, pear & parmesan, walnuts, apple cider, pear balsamic (v, gf)	10
Crisp asian green apple, herb slaw (v, gf)	10
Pan fried green beans, butter, flaked almonds (v, gf)	10
Oven roasted duck fat potatoes, rosemary salt (gf)	10
Pan fried, seasonal mixed vegetables in butter (v, gf)	10
Fat potato chips, rosemary salt (v)	10
House bread, butter, olive oil, balsamic	2.5pp

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\* Thousand guineas australian shorthorn – in 1810, a world record 1,000 guineas was paid for a foundation sire of this shorthorn breed.



## DESSERT

Citrus tart with poached rhubarb, sorbet, sherbet, berry marshmallow	16
Baileys parfait with chocolate, scorched almonds, chocolate sauce, coffee crumbs (gf)	16
Chocolate fondant with lindt dark chocolate mousse, blackberry sauce, cointreau, honey & fig semi freddo	16
Sticky date pudding with whiskey butterscotch sauce, poached pear, double cream	16
Trio of housemade ice cream - vanilla bean semi freddo; baileys parfait; cointreau, honey & fig semi freddo	15
Affogato: espresso, house made vanilla bean semi freddo, almond biscotti	liqueur 15 no liqueur 10

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## CHEESE

White mould, muscatels, poached pear	10
Cheddar, quince paste, almonds	10
Blue, fresh pear, balsamic figs, toasted walnut halves	10
Select two	20
All three	30

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## HIGH TEA (Wed-Sat - bookings essential)

High Tea \$39pp / Sparkling High Tea (includes glass of any house bubbles) \$47pp

Gluten free add \$7pp

v - vegetarian

gf - gluten free