



# MENU

## ENTRÉE MEAL ITEMS

Swagman's Campfire Damper	10
Soup of the Day with Damper Bread	17
Sweet Potato Rosti, served with lemon infused yoghurt (v, gf)	14
Duck & Madeira pate, fig compote (can be gf)	15
Sticky Braised Pork Belly with green apple, herbs, slaw, salted peanut caramel (gf)	20
Gnocchi Primavera, house made classic with seasonal vegetables and Napoli sauce (v)	19
Almond & Sesame crusted ½ Cauliflower (v, gf can be vf)	19
Hervey Bay Beer battered Scallops kilpatrick	19

## SALAD or VEGETABLES

Salad of Rocket, Pear & Parmesan, walnuts, pear balsamic dressing (v, gf)	10
Pan Fried Green Beans, butter, flaked almonds (v, gf, can be dairy free)	12
Almond & Sesame crusted ¼ Cauliflower (v, gf, can be vf)	12
Oven Roasted Duck Fat Potatoes, rosemary salt (gf)	12
Hand Cut Potato Chips, rosemary salt (v,gf)	10
Mushroom Chablis, pan fried small mushroom caps butter & Chardonnay (v, gf, can be dairy free)	12



## MAIN MEAL ITEMS

Salt & Pepper Squid with hand cut chips, garden salad and sweet chilli or aioli sauce	23
Rabbit, Mushroom, Tarragon, Potato Pot Pie with Chef's vegetable accompaniment	37
Gnocchi Primavera, house made classic with seasonal vegetables and Napoli sauce (v)	29
Sticky Braised Pork Belly with green apple, herbs, slaw, salted peanut caramel (gf)	38
Crispy Skin Chicken Supreme with crushed new roasted potatoes, cauliflower puree, guanciale, charred eschallots & roast chicken jus	38
Black Forest Duck Leg, crispy skin and slow cooked in olive oil, with heirloom vegetables & black cherry glaze (gf)	39
Beef Fillet (200, MSA graded) cooked to your liking with Chef's daily accompaniment	44
Lamb Backstrap, dukkah crusted with baby beetroot, fetta & red wine jus (gf)	38
Fish of the Day, Chef's accompaniments selection	38

## DESSERT PLEASURES

Citrus tart with berry coulis, sherbet, berry marshmallow	17
Latte pana cotta, coffee lovers twist on the classic served accompanied by spun sugar & sweet pistachio grissini (can be gf)	17
Sticky date pudding with whiskey butterscotch sauce, poached pear, double cream	17
Affogato with espresso, house made vanilla bean semi freddo, almond biscotti with liqueur (can be gf)	18
Affogato without liqueur (can be gf)	12
Vanilla house made Icecream, chocolate shard (can be gf)	16

## CHEESE

White mould, muscatels, poached pear	14
Cheddar, quince paste, almonds	14
Blue, fresh pear, balsamic figs, toasted walnut halves	14
All three	39

