



MENU

ENTRÉE MEAL ITEMS

Swagman's Campfire Damper	10
Duck Breast Prosciutto with melon, blueberry & chilli oil (gf)	19
Sweet Potato Rosti, served with lemon infused yoghurt (v, gf)	15
Duck & Madeira pate, fig compote (can be gf)	16
Sticky Braised Pork Belly with green apple, herbs, slaw, salted peanut caramel (gf)	21
Gnocchi Primavera, house made classic with seasonal vegetables & Rosetta sauce (v)	19
Almond & Sesame crusted ½ Cauliflower (v, gf, can be vf)	19
Scallops Kilpatrick, beer battered (can be gf)	21
Katsu Sando, Japanese pork sandwich, tom katsu dressing & pickled cabbage	19
Prawns, chef's daily choice (can be gf)	27
Cured Salmon with lime, capers, herbs & white balsamic (gf)	23

SALAD or VEGETABLES

Salad of Rocket, Pear & Parmesan, walnuts, pear balsamic dressing (v, gf)	12
Salad of Cos Polonaise, boiled egg, croutons, Dijon, with white balsamic dressing & parmesan (can be gf)	14
Pan Fried Green Beans, butter, flaked almonds (v, gf, can vf & dairy free)	12
Almond & Sesame crusted ¼ Cauliflower (v, gf, can be vf)	14
Oven Roasted Duck Fat Potatoes, rosemary salt (gf)	12
Hand Cut Potato Chips, rosemary salt (v, gf)	12
Mushroom Chablis, pan fried small mushroom caps butter & Chardonnay (v, gf, can be dairy free & vf)	12

Have a special dietary need or like to order something off menu? Ask about our pre-order menu options.

MAIN MEAL ITEMS

Salt & Pepper Squid with hand cut chips, garden salad and sweet chilli aioli sauce	28
Rabbit Pot Pie with mushroom, tarragon, potato & chef's vegetable accompaniment	39
Gnocchi Primavera, house made classic with seasonal vegetables and Rosetta sauce (v)	29
Sticky Braised Pork Belly with green apple, herbs, slaw, salted peanut caramel (gf)	39
Crispy Skin Chicken Supreme with new roasted potatoes, cauliflower puree, guanciale, charred eschalots & roast chicken jus (can be gf)	39
Black Forest Duck Leg, crispy skin and slow cooked in olive oil, with heirloom vegetables & black cherry glaze (gf)	42
Beef Fillet (200, MSA graded) cooked to your liking with a pate, mushroom, bacon pie, omelette slice & red wine jus (can be gf)	50
Lamb Backstrap, dukkah crusted with baby beetroot, fetta & red wine jus (gf)	39
Fish of the Day, Chef's accompaniments selection (can be & dairy free)	38

DESSERT PLEASURES

Citrus tart with berry coulis, sherbet, berry marshmallow	18
Latte pana cotta, coffee lovers twist on the classic served accompanied by spun sugar & sweet pistachio grissini (can be gf)	18
Sticky date pudding with whiskey butterscotch sauce, poached pear, double cream	18
Affogato with espresso, house made vanilla bean semi freddo, almond biscotti with liqueur (can be gf)	19
Affogato without liqueur (can be gf)	13
Vanilla house made Icecream, chocolate shard (can be gf)	16
Apple Strudel with double cream (v, can be gf & dairy free)	16

CHEESE

White mould, muscatels, poached pear	16
Cheddar, quince paste, almonds	16
Blue, fresh pear, balsamic figs, toasted walnut halves	16
All three	45