

## **Dinner Menu**

# \$45 per person\* - choose 2 courses OR

\$65 per person\* - choose 3 courses and a welcome drink\*\*

### **ENTREE**

**Seared Scallops** - with mango and bitters, macadamia praline crumble (gf,df)

**Spent Grain Sourdough** - confit garlic and local honey butter (dfo,v)

**Local Blue Cheese Tart** - finished with crisp Waldorf salad featuring local apples (gf,v)

Vegan Dumplings - tofu and shiitake mushroom, toasted sesame and soy dipping sauce (df,v,vg)

#### MAIN

**Murgh Makhani -** Butter Chicken with steamed basmati, house flatbread, tomato pickle, mint raita, carrot thoran (gfo)

Grilled Barramundi - coconut rice pilaf, sweet chili sambal, herb salad (gf,df)

**Sous Vide Venison** - blackberry and shiraz reduction, white bean puree, dutch carrots and local baby broccoli (gf,dfo)

Mustard Crusted Pork Loin - potato mash, Applethorpe Cider cream sauce, apple crisp

**Pappardelle Puttanesca** - heirloom tomatoes, capers, olives, confit garlic with a hint of chili tossed with house made basil pappardelle and finished with parmesan (v,vgo,dfo,gfo)

Chargrilled Rump - confit garlic and port jus, warm potato and blue cheese salad (gf,dfo)

### **DESSERT**

**Apple Doughnuts (3)** - gluten free with caramel sauce and ice cream (gf,dg,v,vgo)

Dirty Chai Affogato - house-made chai ice cream, espresso shot, pistachio biscotti (gf)

**Cheese Board** - featuring Stanthorpe Cheese, house-made fruit preserve, crackers, walnuts (gfo)

**Dessert Nachos** - fresh berries, Dolce de Leche, whipped cream (gfo)

Chocolate and Hazelnut Tart - chocolate ganache with a splash of frangelico, mascarpone cream (gf) This dessert contains alcohol

\*10% surcharge applies on Public Holidays

\*\*Welcome drink choice includes: glass of wine, schooner of beer or cider, small standard tasting paddle, soft drink

\*\*Please let staff know if you are coeliac or have any severe allergies\*\*