



We have designed our menu to showcase Lark Hill wines which you can try by the glass or bottle. Our food is local, seasonal, and sustainable.

MENU

SOMETHING SMALL

House marinated olives with pide bread (V)	\$8
Chef's soup of the day	\$10
Leek & mushroom savoury tart with grilled haloumi (V)	\$20
Pear, prosciutto ham & rocket salad topped with Meredith goat feta & walnuts (GF)	\$20

SOMETHING TO SHARE

D&K Kitchen's charcuterie board served with house made shiraz jelly & pide bread	\$30
Cheese board of Australian cheeses, dried fruit, walnuts, quince jelly & crackers	\$32

OTHER DISHES

Sue's Queensland Blue pumpkin ravioli with wild rocket in cream sauce (V)	\$28
Panfried Sumac dusted salmon with butter sauce, potato roesti & market vegetables (GF)	\$35
Lark Hill's famous ocean trout tartare with gribiche & prawn crackers (GF)	\$32
Slow cooked lamb shoulder with rosemary jus, duck fat roasted potatoes & seasonal vegetables (GF)	\$34
Slow cooked pork belly, kumara mash & braised red cabbage (GF)	\$35
Slow roasted duck leg on cassoulet (GF)	\$36

CHEF SPECIALS

Seared Scallops with Black Pudding on Parsnip & Celeriac Puree	\$35
Wild Mushroom & Truffle Ravioli, creamy leek & mushroom sauce	\$32
Sauerbraten (Marinated roast beef) with spaetzli & garden vegetables	\$34

*****Sundays and Public Holidays incur a 10% surcharge***



SIDE DISHES

Seasoned wedges with aioli (V)	\$12
Market vegetables (GF)	\$12
Garden salad (GF/DF)	\$10

SOMETHING TO FINISH OFF

Jersey cream Crème Brulée (GF)	\$16
Johanna's smashed meringues & house made lemon curd	\$16
Fruit crumble with custard	\$16
Cheese & crackers	\$16

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