



MENU

SOMETHING SMALL

House marinated olives with pide bread (V)	\$12
Chef's soup of the day	\$12
Goat Cheese and Zucchini Tartlets on Salad, Lime Dressing (V) Recommended wine match: 2019 Gruner Veltliner	\$22
Pear, prosciutto ham & rocket salad topped with Meredith goat feta & walnuts (GF) Recommended wine match: 2019 Viognier	\$21

SOMETHING TO SHARE

D&K Kitchen's charcuterie board served with house made shiraz jelly & pide bread Recommended wine match: 2017 Chardonnay, or 2018 Sangiovese	\$32
Cheese board of Australian cheeses, dried fruit, walnuts, quince jelly & crackers Recommended wine match: 2016 Scuro, or 2017 Syrah, or 2019 Viognier	\$34

OTHER DISHES

Sue's Queensland Blue pumpkin ravioli with wild rocket in cream sauce (V) Recommended wine match: 2017 Chardonnay	\$28
Sumac Pan Fried Salmon served on Potato Roesti with Market Vegetables & Lemon Butter Sauce (GF) Recommended wine match: 2019 Sangiovese	\$37
Lark Hill's famous ocean trout tartare with gribiche & prawn crackers (GF) Recommended wine match: 2020 Canberra Region Riesling	\$33
Slow cooked lamb shoulder on Israeli couscous salad, topped with baba ganoush (GF) Recommended wine match: 2016 Scuro (Sangiovese/Shiraz)	\$35
Confit pork belly on cauliflower puree with apple & fennel salad (GF) Recommended wine match: 2017 Syrah	\$36
Slow roasted duck leg, rice & quinoa, warm orange & beetroot salad, market greens (GF) Recommended wine match: 2018 Pinot Noir	\$37

SIDE DISHES

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

SOMETHING TO FINISH OFF

Jersey cream Crème Brulée (GF)	\$16
Johanna's smashed meringues & house made lemon curd (GF)	\$16
Toblerone Chocolate Mousse with Strawberry Compote (GF)	\$16
Cheese & crackers	\$16

****Sunday & Public Holiday surcharge 12% | One bill per table**