

Dinner by the lake

sharing to start

Bruschetta

Sourdough bread with pumpkin, smoked goat cheese mousse, fried sage
2 for \$10

Pork belly rillettes

Pickles, bread crisp, onion jam
\$18

Salmon croquettes

Pickled fennel, citrus aioli, caperberries
4 for \$14

starter

Ricotta and mushroom tortellini

Garlic and parsley butter, parmesan
\$20(v)

Seafood chowder

Creamy chowder - Blue cod, green lipped mussels and prawns. Served with a crusty baguette
\$20.50

Soup of the day

Your waiter will advise you of today's flavour
\$19.50 (gf option) (v)

Mains

Slow braised lamb shank

Jerusalem artichoke , tarragon and hazelnut buckwheat risotto, burnt onions
\$35

Chicken thigh ballotine

With black pudding, leeks, pickled shitake mushrooms and pancetta
\$ 33

Market fish

Ask our wait staff for todays creation.
\$ POA

Pumpkin gnocchi

Smoked goat cheese mousse, sage pesto, beetroot, crispy kale

Sides \$8.5

Rocket, pear & blue cheese salad, fig vinocotto

Quinoa, spinach, goat cheese and beetroot salad

Cauliflower gratin with pecorino crumb