

TAKEAWAY MENU

Dial ext. 40 from your room
or call (02) 6451 3249

TO START

WARM FRENCH BREAD olive oil, balsamic glaze	4
GOAT'S CURD rosemary crackers, mountain honey (gf*)	10
MIXED MARINATED OLIVES lemon and herbs (gf)	10
ROASTED MIXED NUTS honey, chili, paprika (gf)	6

ENTREE

LOCAL SMOKED TROUT PATE green apple salad, salmon caviar, soused red onion, bread (gf*)	21
GRILLED PEACH SALAD rocket, eschallot, persian feta, pine nuts, pomegranate dressing (gf)	18
COUNTRY TERRINE OF PORK, DUCK & CHICKEN date chutney, pickles, bread (gf*)	19
CHARCUTERIE BOARD black angus beef bresaola, sopressa, sliced prosciutto, homemade terrine, aged cheddar, tasmanian brie, mustard, cornichons, olives, picked fennel, bread (gf*)	22

MAIN

THREE MUSHROOM RAVIOLI milawa goat's cheese, red capsicum coulis, sage butter, watercress	36
MARKET FISH congo potatoes, chorizo, pea, fennel, saffron oil (gf)	37
BUTCHER'S CUT cowra asparagus, dutch carrots, truffle puree, caramelized onions, red wine jus (gf)	39
LEMON & GARLIC ROASTED SPATCHCOCK sugar snaps, cherry tomatoes, corn puree, pan jus (gf)	36

SIDES

FRENCH FRIES rosemary salt, truffle dijonnaise	8
ROMA TOMATO SALAD shaved fennel, lemon vinaigrette (gf)	11
TRUFFLE MASH shaved parmesan (gf)	11

AVAILABLE

THURSDAY - SATURDAY
subject to restaurant availability

from 6:00PM - 8:30PM

KIDS MENU

PASTA BOLOGNAISE salad	16
CHICKEN BREAST SCHNITZEL chips, salad	16
MINI FISH & CHIPS carrot sticks, cherry tomatoes	16

DESSERT

FRENCH LEMON TART caramelised white chocolate, summer berries	14
FARMHOUSE CHEESEBOARD selection of three cheese, figs, muscatels, apples, crackers, bread (gf*)	22



cuisine

mountain dining

gluten free (gf) gluten free option available (gf*)