Entrée and share plates

Oven baked Turkish bread with goats cheese and truffle honey	$10.00
Harrington Oysters freshly shucked with lemon	$3.00 ea
Harrington Oysters freshly shucked and baked Kilpatrick	$3.50 ea
Seared Australian king prawns with mango and finger lime salad	$16.00
Baked figs with blue cheese wrapped in prosciutto with green salad and raspberry vinegar	$15.00
Seared scallops with cauliflower puree, sautéed spinach and braised pork belly with pepper caramel	$16.50
Blanched asparagus spears with parmesan infused olive oil, poached free range egg, and freshly grated parmesan	$14.00

Mains

Roast lamb rack marinated in honey and orange with Baba ghanoush quince paste and oregano jus	$30.00
Crispy skinned blue eye cod with kiphler chips sautéed spinach and vanilla bean ber blanc	$28.00
Manning Valley Scotch Fillet, with Paris mash, butter beans, red wine jus and chilli jam	$30.00
Baked field mushrooms stack with grilled haloumi, Ricardoes semi dried tomatoes, asparagus and basil pesto	$25.00

Sides

Beer battered chips with chilli salt and lime aioli $9.00

Salad of rocket, roasted beetroot and goats cheese dressed with balsamic reduction and Bent on Food
EVOO $10.50

Desserts

Vanilla pudding with strawberry couli and lavender ice cream $13.00

Snickers twist with caramel Semifreddo choc mouse and peanut caramel $14.00

House made sticky date pudding with caramel sauce and vanilla icecream $14.00

Cheese of the day with crackers and quince paste $14.00

Children

Tempura chicken nuggets and chips $10

Fish and chips $10

Pasta with Bent on Food pasta sauce and parmesan $10

Icecream and topping $3.50

Ask about our cookery classes: children, men only, cheesemaking, Italian and more

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