

This menu will be available on 13th June 4th & 25th July 15th August 5th & 26th September 17th October

# \$49 PER PERSON

A surcharge of 10% on Sundays and 15% on public holidays will be applied

# IF YOU FANCY ...

Freshly shucked Sydney rock oysters, red wine mignonette (gf, df) \$5 ea / \$28 half doz / \$54 doz

Sourdough bread, cultured butter (v) \$7

#### ENTRÉE CHOOSE ONE

Feta, roasted & pickled beetroots, thyme, sherry vinegar (v, gf)

Crumbed pork terrine, gribiche, parsley & shallot salad

# MAINS & SIDES

Organic Milawa chicken, bacon, onion & plum stuffing, sweet potato, roast Dutch cream potatoes, eschalots, hard herbs, chargrilled broccolini, almond cream, pickled chillies, chicken gravy

# **VEGETARIAN OPTION**

Butter roasted celeriac, sweet potato, roast Dutch cream potatoes, eschallots, hard herbs, jus, char grilled broccolini, almond cream, pickled chillies

INCLUDED - YOUR CHOICE OF STOMPING GROUND BEER OR WINE

# KIDS

Kids roast chicken dinner 15

Pasta, tomato sauce, parmesan

#### DESSERT

Stewed rhubarb & apple crumble, hazelnuts, cinnamon, honey, wattle seed ice cream	16
(v, n) Dark chocolate mousse, Davidson plum, strawberries, hazelnut crumb (v, n)	16

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts Alterations to the menu are respectfully declined (dietary requirements excepted) Card payments incur a 0.9% surcharge.

10





This menu will be available on 30th May 20th June 11th July 1st & 22nd August 12th September 3rd & 24th October

# **\$49 PER PERSON**

A surcharge of 10% on Sundays and 15% on public holidays will be applied

#### IF YOU FANCY ...

Freshly shucked Sydney rock oysters, red wine mignonette (gf, df) \$5 ea / \$28 half doz / \$54 doz Sourdough bread, cultured butter (v) \$7

#### ENTRÉE CHOOSE ONE

Feta, roasted & pickled beetroots, thyme, sherry vinegar (v, gf)

Crumbed pork terrine, gribiche, parsley & shallot salad

# **MAINS & SIDES**

Slow cooked lamb shoulder, mint sauce, sweet potato, roast Dutch cream potatoes, eschalots, hard herbs, chararilled broccolini, almond cream, pickled chillies, lamb jus

# VEGETARIAN OPTION

Butter roasted celeriac, sweet potato, roast Dutch cream potatoes, eschallots, hard herbs, jus, chargrilled broccolini, almond cream, pickled chillies

INCLUDED - YOUR CHOICE OF STOMPING GROUND BEER OR WINE

# KIDS

Kids roast lamb dinner 15

Pasta, tomato sauce, parmesan

#### DESSERT

16
16

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts Alterations to the menu are respectfully declined (dietary requirements excepted) Card payments incur a 0.9% surcharge.

10





This menu will be available on 6th & 27th June 18th July 8th & 29th August 19th September 10th & 31st October

# \$49 PER PERSON

A surcharge of 10% on Sundays and 15% on public holidays will be applied

# IF YOU FANCY ...

Freshly shucked Sydney rock oysters, red wine mignonette (gf, df) \$5 ea / \$28 half doz / \$54 doz Sourdough bread, cultured butter (v) \$7

# ENTRÉE CHOOSE ONE

Feta, roasted & pickled beetroots, thyme, sherry vinegar (v, gf) Crumbed pork terrine, gribiche, parsley & shallot salad

# MAINS & SIDES

Fennel & chilli spiced crispy skin porchetta, roasted apple, parsnip puree, sweet potato, roast Dutch cream potatoes, eschallots, hard herbs, chargrilled broccolini, almond cream, pickled chillies, jus

# **VEGETARIAN OPTION**

Butter roasted celeriac, sweet potato, roast Dutch cream potatoes, eschallots, hard herbs, jus, chargrilled broccolini, almond cream, pickled chillies

INCLUDED - YOUR CHOICE OF STOMPING GROUND BEER OR WINE

			DESSERT	
KIDS			ewed rhubarb & apple	16
Kids roast porchetta dinner	15		umble, hazelnuts, cinnamon, ney, wattle seed ice cream n)	
Pasta, tomato sauce, parmesan	10	Do	rk chocolate mousse, widson plum, strawberries, zelnut crumb (v, n)	16

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts Alterations to the menu are respectfully declined (dietary requirements excepted) Card payments incur a 0.9% surcharge.

