

Bistro Menu

showcasing local, seasonal produce

ENTRÉE

cured ocean trout

blood orange gel and green leaf salad

crumbed chicken croquettes

pinenut romesco sauce, shaved parmesan and wild rocket

merridith goat cheese

beetroot puree and petite salad

MAIN COURSE

all served with seasonal roast vegetables and gravy

roast pork, lamb or beef

served with roast veg, potato and traditional gravy

eggplant curry with fragrant rice

cucumber raita and papaya pickle

DESSERT

fresh baked cake of the day

chantilly cream

selection of south australian cheese

quince paste and lavosh

TO FINISH

3.5

fair trade coffee & tea