

2 courses \$70

ENTREE + MAIN or
MAIN + DESSERT

3 courses \$90

ENTREE, MAIN +
DESSERT

Kids \$20

KIDS MEAL +
ICE CREAM SUNDAE

Starters to Share

Trentham Dukkah, Caramelised Balsamic & Olive Oil | + \$14 N V GFR
served with Ciabatta

Entree

Duck Liver Pâté GFR

house made, served with caramelised onion and chargrilled bread

Trentham Chicken Salad S

with cos lettuce, crispy bacon, croutons and parmesan, topped with a creamy house-made dressing

Baked Scallop & Prawn Tart S

with dill crème fraîche and herb salad

Roasted Peking Duck Breast GF

resting on a rocket, herb and mango salad

Salt & Pepper Squid N S GFR

with an Asian salad and sweet chilli lime aioli

Grilled Asparagus Tart V VGR

with roasted peppers, courgettes and goat cheese

Main

Pan Fried Atlantic Salmon N S GF

with basil pesto, roasted chats, cherry tomatoes, rocket and shaved parmesan, with a balsamic reduction

Eye Fillet 250g GF

served on truffle oil infused mash with seasonal greens and red wine jus

Confit Duck Leg GF

with apple & parsnip puree, spinach, poached pear and a citrus glaze

Crispy Pork Belly GF

on sweet potato mash with grilled asparagus and a spicy plum glaze

Pescatore S

linguine tossed with prawns, mussels, scallops and squid, finished with a garlic and basil Napoli sauce

Mushroom & Grilled Veg Stack with Haloumi V VGR

with tomato relish, rocket, balsamic and herb salad

Sides

Bowl of Chips | + \$14

Seasonal Vegetables | + \$14

Garden Salad | + \$14

Kids

Nuggets & Chips

Fish & Chips

PLEASE NOTE A 15% PUBLIC HOLIDAY VENUE SURCHARGE APPLIES TO YOUR FINAL BILL

Please advise our team of any allergies or dietary requirements

No split bills - thank you for your understanding

N - Contains Nuts S - Contains Seafood V - Vegetarian GF - Gluten Free GFR - Gluten Free on request VGR - Vegan on request

Dessert

Baked Mixed Berry Cheesecake

with vanilla bean ice cream and coulis

Chocolate Fudge Cake N GF

with praline and ice cream

Coconut Passionfruit Panna Cotta

with double cream and toasted coconut

Affogato

vanilla bean ice cream and espresso

Liqueur Affogato

vanilla bean ice cream and espresso with Kahlua, Frangelico, Jameson or Baileys

Dessert Wine + Fortifieds

**Reserve Noble Taminga | \$10 glass
| \$24 bottle**

**V.P Shiraz | \$12 glass
| \$28 bottle**

**Fine Old Tawny | \$12 glass
| \$28 bottle**

**Liqueur Muscat | \$12 glass
| \$28 bottle**

Cheese

Cheese Plate | + \$38 GFR

serves two. Three cheese selection
with fig paste and water crackers



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