



## Smaller Plates

**Soup of the Day | Smaller 7 | Larger 12**  
Chef's Daily Inspiration

**Caesar Salad | Smaller 10 | Larger 15**  
Charred Baby Gem - Crispy Prosciutto -  
Goat Parmesan - Anchovy Vinaigrette  
Add Seared Scallops | 12  
Add Grilled Chicken Breast | 9

**Seasonal Salad | Smaller 10 | Larger 14**  
Changing daily using local seasonal ingredients  
Add Seared Scallops | 12  
Add Grilled Chicken Breast | 9

**Mussels with Crusty Bread | 13**  
1 lb. of mussels with an inspiration flavour changing  
daily, ask about today's creation  
Add house cut fries | 4

**Crispy Cauliflower | 10**  
Truffle Honey - Black Sesame -  
Toasted Sesame

**Shellfish Gratin Dip with Crostini | 14**  
Digby Scallops - Cold Water Shrimp  
Spinach - Aged Cheddar & Asiago - Paprika

**House Smoked Trout \$10**  
Mascarpone Crème Fraiche - Dill Potato Chips - Tomato  
Jam - Pickled Red Onion - Caper

**Honey Baked Homestead Feta \$12**  
Thyme & Lavender - Roasted Beetroot - House Baked  
Rye Crisps

**12 Hour Pork Belly | 12**  
Variations of Carrot & Radish - Maple - Peanut - Soy

**Head Chef – Christopher Pyne**

## Larger Plates

**Hand Made Ravioli | 22**  
Mushroom Duxelle - Boursin - Buckwheat - Braised Leek -  
Grilled Carrot

**Spaghetti Squash Carbonara | 22**  
Capellini - Double Smoked Bacon - Toasted Cream -  
Cracked Pepper - Crispy Sage - Pumpkin Seeds

**Braised Lamb Meatballs | 24**  
Orzo - Roasted Tomato Sauce - Roasted Peppers -  
Green Olives - Arugula Pesto – That Dutchmans's Old  
Growler Gouda

**Guinea Hen | 28**  
Risotto - Celeriac - Oyster Mushroom - Grilled Scallion -  
Goat Cheese - Truffle Jus

**7oz Continental Cut Beef Striploin | 30**  
Beef Cheek - Fingerling Potato - Sunchoke - Broccolini -  
Shallot - Pickled Horseradish - Red Wine Jus

**Haddock & Grilled Prawns | 26**  
Warm "Tartar" Sauce - Duchess Potato - Mirepoix -  
Green Peas

**Catch of the Day | Market Price**  
Chef's daily creation using the market's daily bounty.

**Trust the Chef | 69**  
Surprise tasting menu, an immersive experience to be  
enjoyed by the entire table, starting with snacks and  
bread service followed by six courses where no two  
menus are the same.  
Please allow roughly 2 hours.  
Notify server of any dietary restrictions & allergies.

**Elevated rural dining – rooted in sea and soil.**