



MENU

- ENTRÉE -

French Onion Soup

smoked bacon & Gruyere croutons
GF
\$15

PoV Caesar Salad

Anchovy fillets, crispy bacon, croutons,
poached egg and parmesan cheese
\$20

Ricotta Salad

Kale, zucchini, mint, lemon
& honey dressing
GF V
\$20

Mushroom & Truffle Risotto

garlic, shallots, truffle oil & parmesan
GF V
\$24

Chilli & Coriander Mussels

basil & coriander, grilled sourdough
GF DF
\$24

Twice Baked Gruyere Souffle

tomato bisque & herbs
V
\$22

- SIDES -

Speakers Hand Cut Chips V

\$12

Roasted Garlic Mash V

\$12

Grilled Broccolini

Balsamic & crisp shallots V DF
\$12

Green Oak Leaf Salad

with house vinaigrette V GF DF
\$12

Freshly Baked Focaccia V DF

\$10

- MAIN -

Roasted Spiced Cauliflower

sweet potato, chickpeas, coriander
& fragrant rice
GF VE
\$30

Pressed Shoulder of Lamb

chorizo, butter beans, jus
GF
\$36

Crispy Skin Fish

Potato, peas & bacon with
white wine cream sauce
GF
\$40

Confit Duck Leg

Jerusalem artichoke puree, poach quince,
roasted garlic & red wine jus
GF
\$38

Fillet of Beef

potato mille feuille, celeriac, carrots
& forest mushroom
GF
\$46

Roasted Chicken Breast

Potato gnocchi, courgette ribbons, tomato &
olive sauce
\$36

Linguine Bolognese Ragout

handmade pasta, slow cooked beef and pork
sauce
\$32

- DESSERT -

Warm Double Chocolate Cookie

honeycomb ice cream & mousse au
chocolate V
\$15

Gingerbread Soufflé

Served with honeycomb ice cream and
gingerbread sauce
\$15

Bombe Alaska

coconut & key lime parfait, strawberry jus,
flambé V GF
\$15

Warm Quince sultana's pudding

Vanilla custard GF DF VE NF
\$15

Regional cheese selection

quince paste, lavosh & biscuits V
\$18