

## Entrée

Cauliflower and haloumi fritters with Poachers smoked mountain pepper lamb and a walnut pomegranate tarator (gf)	\$18
Peppered beef carpaccio with shaved parmesan, petite herbs and a horseradish dressing (gf)	\$17
Leek and Poachers ham croquettes with Romesco sauce and a shaved fennel salad	\$17
Honey peppered figs with Poachers prosciutto, red whitlof and Hunter Valley Binnorie quark (gf)	\$17
Spinach and ricotta gnocchi with smoked chicken, local mushrooms and herbs	\$17

## Main course

Harris Smokehouse haddock and QLD prawn pie with creamed leek, watercress and a herbed mashed potato 'lid'	\$36
Barberry salt rubbed smoked chicken breast with pumpkin, quinoa and green tahina sauce (gf/df)	\$33
Slow cooked smoked lamb cutlets in a red wine sauce with winter vegetables, potato bacon dumplings and parsley salad	\$42
Grass fed beef cheeks braised in dark ale and served with thick cut white polenta 'chips', pearl onions and toasted oats	\$34
Smoked duck breast and pearl barley risotto with purple kale, carrots and shaved Pecorino cheese	\$38
Chilli angel hair pasta with lemon, garlic, broccolini and a herb pangratatto (v)	\$26

## Side Dishes

Batard loaf with butter, oil and balsamic	\$7
Deeks gluten free bread	\$7
Petite leaf salad with pear and parmesan	\$8
Steamed Fingerling potatoes with dill crème fraiche	\$9
Brussel sprouts with panfried prosciutto and buttered almonds	\$9

v = vegetarian gf = gluten free df = dairy free

## To Share

From 11am - 4pm

Marinated Manzanillo olives with garlic, lemon and thyme with taramasalata and bread (df)	\$16
Bresaola, caramelised onion, Meredith goats cheese and besan flour pizzette with beatroot leaves (gf)	\$18
Fried artichokes in panko crumbs with almonds, parmesan and black garlic aioli (v)	\$16
Cauliflower and haloumi fritters with Poachers smoked mountain pepper lamb and walnut pomegranate tarator (gf)	\$18
Peppered beef carpaccio with shaved parmesan, petite herbs and a horseradish dressing (gf)	\$17
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Honey peppered figs with Poachers prosciutto, red whitlof and Hunter Valley Binnorie quark (gf)	\$17
Smokehouse dip tasting plate with Knead artisan bread (v) <i>for two</i>	\$20
Whole oven baked Robertson Cheese Room brie wrapped with vine leaves and served with a herbed crusty loaf (v) <i>for two</i>	\$29
<b>Farmhouse cheese selection</b> (Gluten free on request)	\$22
Cheese plate of local and imported cheeses.	
<b>Robyn Rowe chocolate plate</b> (six pieces)	\$16
Locally hand made using Belgium Couverture chocolate.	

No bill splitting – please pay as one account

## Sweet Things

Baked rice pudding crème brulee with rhubarb and Greek shortbread* (gf)	\$18
Dark chocolate and hazelnut feuilletine mousse cake with raspberry*	\$18
White chocolate and sour cherry pudding with toasted almond-orange ice cream*	\$17
Apple and blackberry tart on sour cream pastry with house made vanilla ice cream	\$16
Passionfruit meringue 'pie' with coconut ice cream and crème fraiche	\$17

\*these desserts contain nuts

Robyn Rowe chocolate plate (6 pieces)	\$16
Whisk & Pin cookies	\$4 ea
Turkish delight (four pieces)	\$6
Farmhouse cheese plate (for two)	\$22
Almond nougat (six pieces)	\$8

## Beverages

Espresso Coffee – we use Jasper Café Femenino, a fair trade coffee and certified organic single origin Arabica. This coffee is produced by a women's only Cooperative, a world's first. Sweet and silky smooth mellow coffee, with a fine berry finish. A commitment to quality and equality in life. Jasper Coffee is an Australian certified organic. Fair trade guarantees a better deal for third world producers.

### Hot drinks

Short black	\$4
Macchiato	\$4
Cappuccino	\$4
Long black	\$4
Flat white	\$4
Latte	\$4
Double shot	\$4
Hot chocolate	\$4
Pot of Tea Drop tea (see below)	\$4.50

### Cold drinks

Iced coffee and iced chocolate	\$5
Coke and diet coke	\$4.50
Lemonade, ginger beer, lemon lime & bitters, pink grapefruit, Italian red orange	\$4.80
Sparkling mineral water	small \$4.50 large \$7
Still mineral water	large \$7
Organic bottled juice	\$4.80
Orange, cloudy apple, apple & blackcurrant, apple carrot ginger, apple & strawberry	

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## Tea Menu

Tea Drop Pot

\$4.50 per person

### **English Breakfast**

Single origin strong and robust pure ceylon black tea with a smooth finish.

### **Supreme Earl Grey**

Elegantly balanced pure black tea, marigold flowers, citrus peel and natural bergamot flavour.

### **Lavender Grey**

Blend of Supreme Earl Grey w/ lavender buds, corn flowers & natural bergamot flavour. Delicate with citrus scent and highlights.

### **Malabar Chai**

A spicy and complex body, with a delicately smooth finish. Pure black tea, cardamon, cloves, star anise, rose petals, ginger & natural chai flavour. Brewed on half hot soy, half hot water. Served w/ honey (optional).

### **Fruits of Eden**

Invigorating with a smooth, tangy finish. A blend of hibiscus, rosehip, hawthorn berry, cranberry, lemon peel and natural cherry flavour.

### **Lemongrass Ginger**

Perfect mix of lemongrass, ginger, rosehip & hibiscus and has citrus overtones with a subtle spicy finish.

### **Peppermint**

A well known minty tonic for easing digestion. Pure peppermint leaves leaves you cool and refreshed.

### **Cleopatra's Champagne**

Chamomile flowers, rose petals & lavender buds. Sweet floral notes with hints of apple.

### **Honeydew Green**

Pure green tea with highlights of melon and ripe luscious apricot.

### **Oriental Jasmine Green**

A blend of pure green tea and jasmine flowers. One of the most exquisite of scented teas.

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