

## Take Away & Home Delivery Menu



### Entrees and mains

House made potato gnocchi with roasted eggplant, capsicum, capers & vegan fetta V \$15/\$30

Beetroot & quinoa risotto, roasted pumpkin, rocket, walnuts, Tilba Persian fetta GF, V without fetta \$14/\$28  
With confit duck Maryland \$33

Pork belly, apple & celery croquette, sauerkraut, rhubarb & ginger compote GF \$16.5/\$33

Chick pea & sweet potato curry, kasundi, rice & pappadum GF, V \$25  
with confit chicken thigh GF \$29

Crispy sous vide lamb, vegetable hash of roast carrots, onion, potato & fennel, biscuits & gravy \$32

House made fettuccine with smoked snowy mountains rainbow trout, Whale Garden zucchini, dill cream sauce \$29

Today's fish, Eden mussels, bisque fondant potato, bouillabaisse sauce GF \$35

Pasture raised eye fillet, polenta, roasted Termeil mushrooms, house made Worcestershire sauce \$35



### Sides

Steamed vegetables with garlic butter GF \$7

Green leaf salad GF V \$6

Shoestring fries with rosemary & garlic salt V \$6

Polenta chips with honey chilli BBQ sauce \$6

V – vegan, GF – Gluten Free

### Small bites

House made ciabatta \$6  
With garlic butter or with house made kombucha vinegar & olive oil V

Wagonga Inlet Oysters GF  
Shucked to order  
6 or 12 Natural with lemon \$18/\$36  
6 or 12 Natural with Mystery Bay kelp & ponzu dressing \$21/\$42

Nibble Mix GF, V \$5

Warm marinated olives GF, V \$8

Eye fillet cheese burger, house made pickles, house made milk bun \$10.5

Pork & prawn spring rolls with house made oyster sauce \$10.5

Tempeh spring rolls with hoi sin sauce V \$10.5



### Desserts

Citrus & almond pudding, white chocolate crumb, vanilla bean ice cream \$12

Chocolate delice. Malted milk crumb, honeycomb ice cream \$13

Selection of house made ice creams \$4 a scoop  
chocolate, vanilla, honeycomb, strawberry sorbet V