

ENTREE

soup of the day	13
herb & garlic ciabatta	9
bread plate for two w olives, balsamic vineger olive oil, dukkah & caramelised onion	14

MAIN

rawnsley lamb tasting platter - min two people	35pp
honey & rosemary cutlets, pulled lamb shoulder w red wine jus, seared lamb fillet w bush tomato chutney, lamb sausage w caramelised onion & curried lamb pie	
hazelnut crusted lamb rack w sweet potato puree & roasted root vegetables w red mine & rosemary jus	38
chargrilled jamestown scotch fillet w beer battered chips & sauteed greens	42
jambalaya w prawns, chicken, chorizo & smokey paprika chilli sauce	37
orroroo kangaroo fillet w sweet potato mousse & rocket salad w illawarra plum sauce	38
pan fried barramundi w scallop & asparagus rissotto w lime beurre blanc	38
sugar cured lamb salad w baby beetroot, pumpkin, fetta & berry coulis	32
crispy pork belly w apple puree & pear, parmesan & rocket salad	36

DESSERT

dark chocolate & hazelnut pudding w frangelico ice cream & white chocolate ganache	14
lemon meringue brulee w lemon & cracked pepper shortbread	14
peanut butter & chocolate parfait w macadamia & warm peanut butter fudge	14
bush plum & wattleseed pudding w nutty praline, candied quandong & lemon myrtle & honey syrup	14
cheese plate	20

SIDES

beer battered chips w garlic aioli	8
roasted root vegetables	
garlic butter sauteed greens	
rocket, pear & parmesan salad	

SAUCES

peppercorn	
mushroom	
red wine jus	
creamy garlic prawns	8



W O L S H E D
R E S T A U R A N T