

AMUSE BOUCHE

karaage chicken

ENTREE

spicy tomato, bell pepper & lamb shank soup 13

bread plate for two w olives, balsamic vinegar olive oil, dukkah & caramelised onion 14

sugar cured lamb w baby beets, goats cheese & raspberry coulis 15

MAIN

rawnsley lamb tasting platter - min two people 36pp

sugar cured lamb backstrap w raspberry coulis & goats cheese, lamb cutlets w basil pesto, lamb sausage w caramelised onion, lamb shank arancini balls, sticky asian lamb ribs & curried lamb pie

eye fillet w smokey mash & creamy peppered mushroom sauce 42

pan fried snapper w parsnip puree, smoked potato & jalapeno aioli 36

field mushroom w roasted pumpkin, three cheeses & arborio rice w roquette salad & balsamic reduction w pesto oil 34

dukkah crusted kangaroo fillet w roasted kumera, macadamia, toasted chickpeas, beetroot & apricot salad w red wine & cranberry reduction 34

sticky pork w asian greens & cashew butter 36

smoked duck breast w kohlrabi puree, speck, goats cheese & raspberries 38

DESSERT

chocolate cream pie w licorice ice cream & chocolate dust 14

quandong cheesecake w lemon sorbet & quandong jam 14

chocolate pudding w caramel sauce, hot fudge & vanilla ice cream 14

wattleseed & berry pudding w nutty praline, lemon myrtle & honey syrup w raspberry ice cream 14

SIDES 8

beer battered chips w truffle aioli

roasted root vegetables

garlic butter sauteed greens

roquette, pear & parmesan salad

garlic & cheese pizza bread



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

Chef Shane Johnson