

## DESSERTS

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### **PANNA COTTA.....\$15**

Italian mix berry panna cotta, biscoff crumb and berry marmalade (v)

### **BROWNIE.....\$15**

homemade chocolate brownie w/ chocolate sauce & vanilla ice cream (v)

### **CHEESE BOARD....\$30**

Chefs selection of cheeses, served with crackers, baked grapes and quince paste (v)

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## Select Australian Whisky

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### **ARCHIE ROSE SINGLE MALT**

A rich and expressive whisky full of regional flavour w/ notes of fresh herbs short bread toffee and dark chocolate

### **ARCHIE ROSE RYE MALT WHISKY**

A layered aromatic spirit w/ notes of spiced custard stoned fruit and baked apple pie

### **OVEREEM SHERRY CASK**

A unique single cask whisky w/ notes of rich fruitcake and dark chocolate



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## All Day Dining Menu

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### SMALL PLATES

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#### **MIXED OLIVES.....\$6**

marinated mixed olives (gf, df, vg)

#### **GARLIC BREAD \$10**

baked artisan sourdough bread & garlic butter (v)

#### **SCOTCH EGG.....\$13**

one boiled egg wrapped in Italian pork sausage & breadcrumbed

#### **BURRATA \$26**

Italian burrata served w/ cherry tomato & house-made basil pesto (gf,v)

#### **SALT & PEPPER CALAMARI.....\$15**

flash-fried, served with lemon mayo (df)

#### **PORK BELLY BITES.....\$19**

200g crispy pork belly bites served w sweet chilli sauce (df)

#### **GARLIC PRAWNS \$30**

3 local black tiger prawns served w/ mango & onion salsa (gf,df)

## MAINS

### ALLIANCE SALAD.....\$21

Honey roasted pumpkin, zucchini, house dressing, feta cheese & pumpkin seeds (v,gf)

### PAN-FRIED BARRAMUNDI.....\$32

Saltwater barramundi served w/ Mediterranean crushed potato, olives, cherry tomato & lemon oil (df)

### FISH & CHIPS.....\$28

beer battered QLD pearl perch w/ fries, slaw & tartar sauce (df)

### WAGYU BEEF BURGER.....\$28

wagyu beef, swiss cheese, pickles, onion, tomato relish, aioli served w/ fries

### ROPE SAUSAGE & MASH.....\$36

350g lamb & rosemary sausage served w/ mash, sauerkraut & house made gravy

### CHICKEN SCHNITZEL.....\$27

hand-crumbed, served with slaw OR fries & house made gravy

### CHICKEN PARMY.....\$30

hand-crumbed, served with slaw OR fries

### COTTAGE PIE.....\$36

Slow-cooked beef mince, peas & carrots topped with creamy mash served w/ salad (gf)

### GARDEN RISOTTO.....\$26

Italian style spinach risotto served w/ stracciatella (v,gf)

### PORK BELLY.....\$30

South-East QLD roasted pork belly served w/ fennel, onion & pickle onion salad & red capsicum puree (gf,df)

## SIDES

Mash w/ butter & cream (gf,v).....\$12

Fries w/ chicken salt (df,v).....\$13

Potato wedges w/ sweet chilli mayo(df).....\$13

Spiced broccoli w/ sour cream (gf,vg).....\$14

Garden Salad w/ honey mustard dressing (v, gf).....\$10

## GAME MEATS

### KANGAROO TARTARE.....\$20

raw kangaroo, pickles w/ onion & bean puree served on toasted milk brioche

### CROC BITES.....\$21

New Orleans style fried crocodile bites w/ lemon mayo

### BUTTERFLIED WHOLE QUAIL.....\$42

harrisa marinated roasted quail served w/ cauliflower puree, sauted kale & crispy enoki (gf,df)

### VENISON.....\$45

200g grilled wild venison tenderloin served w/ parsnip puree & cucumber salad (gf)

### WILD BOAR GNOCCHI.....\$35

Slow cook wild boar white sauce and gnocchi

### DUCK BREAST.....\$46

Sous-vide duck breast, blue cheese and potato puree, roasted mushrooms and jus

## STEAK

Served with fries & your choice of sauce

### BACHELOR FLANK.....\$36

400g 120 days grain fed MB3 (df)  
\*served medium rare only\*

### RUMP.....\$38

300g QLD pastured fed (df)

### EYE FILLET.....\$48

200gm pastured fed centre cut eye fillet (df)

## SAUCES.....\$4

Olive butter (gf)

Mushroom sauce

Mixed pepper sauce

House made gravy (df)

Chimmichurri (gf,df)

**PLEASE NOTIFY THE STAFF IF YOU HAVE ANY ALLERGIES**