

DINNER

5PM - LATE

SMALL PLATES

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| Aril Estate Californian Green Olives Ⓟ Ⓢ Ⓜ 12 | Roast Vegetables Cashew Nut Butter & Dukkah Ⓟ Ⓢ Ⓝ Ⓜ 24 |
| Chilli Garlic Prawns Creamy Chilli Garlic Sauce & Sourdough Ⓝ Ⓝ 24 | Duck Fat Potatoes Chilli & Lime Aioli Ⓜ Ⓝ 18 |
| Risotto Crab & Lemon 30 | Caramelised Onion & Goat's Cheese Tart Ⓟ 20 |
| Grilled Courgettes Halloumi, Yoghurt & Fresh Herbs Ⓟ Ⓝ Ⓜ 22 | |

LARGE PLATES

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| Scotch Fillet Beef 300g Duck Fat Potatoes, Green Beans & Pink Peppercorn Sauce Ⓝ Ⓜ 60 | Pan-Seared Sesame Crusted Salmon Fillet Broccoli & Lemon Beurre Blanc Ⓜ 42 |
| Pan-Seared Chicken Supreme Sweet Potato & Mushroom Velouté Ⓜ 42 | Botanical Beetroots Meredith Dairy Goat's Cheese, Artichoke Hearts, Pomegranate, Candied Walnuts & House Vinaigrette Ⓟ Ⓢ Ⓝ Ⓜ 35 |
| Crispy Pork Belly Fried Greens, Honey & Ginger Jus Ⓜ 42 | |

WOODFIRE FLATBREAD PIZZAS

72HRS HAND STRETCHED DOUGH

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| Buffalina Topped with Truss Cherry Tomato, Fresh Basil, Garlic Confit & Buffalo Mozzarella Ⓟ Ⓢ 23 | Truffle Potato & Caramelised Onion Mozzarella, Pork & Fennel Sausage, Sliced Potato, Caramelised Onion, Rosemary, Parmesan Cheese & Truffle Oil 35 |
| Mushroom Fungi Braised Field Mushroom with Rosemary, Crumbled Feta, topped with Truffle Oil & Crispy Kale Chips Ⓟ Ⓢ 27 | Garlic & Chilli Prawns Mozzarella, Grilled Prawns, Garlic, Chilli & Confit Tomato 29 |
| Prosciutto & Rocket Mozzarella, Fresh Prosciutto, Rocket & Parmesan 32 | Gluten Free Base 5 |

SWEETS

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| Chocolate Hazelnut Mousse Raspberry Coulis, Hazelnuts & Fresh Berries Ⓟ Ⓜ 16 | Affogato Frangelico, Double Espresso & Vanilla Bean Ice Cream Ⓟ 16 | Chef's Daily Sweets Ask our friendly staff |
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Cade KITCHEN & BAR



Ⓢ Vegan Ⓢ Vegan Option Ⓟ Vegetarian Ⓢ Vegetarian Option Ⓝ Dairy Free Ⓝ Dairy Free Option
Ⓝ Coeliac Safe Option Ⓜ Coeliac Safe

PLEASE NOTE: 15% surcharge on Public Holidays