

# DINNER

5PM - LATE

## SMALL PLATES

<b>Aril Estate Californian Green Olives</b> Ⓟ Ⓥ Ⓜ 12	<b>Beetroot Salad</b> 24 Meredith Dairy Goat's Cheese, Artichoke Hearts, Candied Walnuts & House Vinaigrette Ⓟ Ⓥ Ⓞ Ⓜ
<b>Chilli Garlic Prawns</b> 32 Creamy Chilli Garlic Sauce & Sourdough Ⓞ Ⓢ	<b>Roast Vegetables</b> 24 Cashew Nut Butter & Dukkah Ⓟ Ⓥ Ⓞ Ⓜ
<b>Risotto</b> 29 Crab & Lemon Ⓜ	<b>Duck Fat Potatoes</b> 18 Chilli & Lime Aioli Ⓜ Ⓞ
<b>Grilled Zucchini</b> 24 Halloumi, Yoghurt & Fresh Herbs Ⓟ Ⓞ Ⓜ	

## LARGE PLATES

<b>Scotch Fillet Beef 300g</b> 60 Duck Fat Potatoes, Green Beans & Pink Peppercorn Sauce Ⓞ Ⓜ	<b>Crispy Pork Belly</b> 42 Fried Greens, Honey & Ginger Jus Ⓜ
<b>Confit Duck Leg</b> 38 Carrot Puree, Crispy Kale, & Port Wine Jus Ⓞ Ⓜ	<b>Pan-Seared Sesame Crusted Salmon Fillet</b> 42 Broccoli & Lemon Beurre Blanc Ⓜ

## WOODFIRE FLATBREAD PIZZAS

72HRS HAND STRETCHED DOUGH

<b>Buffalina</b> 23 Topped with Truss Cherry Tomato, Fresh Basil, Garlic Confit & Buffalo Mozzarella Ⓟ Ⓥ	<b>Meat Lovers</b> 29 Ham, Bacon, Salami, BBQ Sauce
<b>Mushroom Fungi</b> 27 Braised Field Mushroom with Rosemary, Crumbled Feta, topped with Truffle Oil & Crispy Kale Chips Ⓟ Ⓥ	<b>Truffle Potato &amp; Caramelised Onion</b> 35 Mozzarella, Pork & Fennel Sausage, Sliced Potato, Caramelised Onion, Rosemary, Parmesan Cheese & Truffle Oil
<b>Prosciutto &amp; Rocket</b> 32 Mozzarella, Fresh Prosciutto, Rocket & Parmesan	<b>Garlic &amp; Chilli Prawns</b> 29 Mozzarella, Grilled Prawns, Garlic, Chilli & Confit Tomato
	<b>Gluten Free Base</b> 5

## SWEETS

<b>Chocolate Hazelnut Mousse</b> 16 Raspberry Coulis, Hazelnuts & Fresh Berries Ⓟ Ⓜ	<b>Affogato</b> 16 Frangelico, Double Espresso & Vanilla Bean Ice Cream Ⓟ
<b>Apple Tarte Tartin</b> 19 With Salted Caramel Gelato Ⓟ	<b>Chef's Daily Sweets</b> Ask our friendly staff

*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