

DINNER

5PM - LATE

SMALL PLATES

Aril Estate Californian Green Olives Ⓟ Ⓠ Ⓢ	12	Beetroot Salad Meredith Dairy Goat's Cheese, Artichoke Hearts, Candied Walnuts & House Vinaigrette Ⓟ Ⓠ Ⓢ Ⓣ	24
Chilli Garlic Prawns Creamy Chilli Garlic Sauce & Sourdough Ⓢ Ⓣ	32	Roast Vegetables Cashew Nut Butter & Dukkah Ⓟ Ⓠ Ⓢ Ⓣ	24
Risotto Crab & Lemon Ⓢ	29	Duck Fat Potatoes Chilli & Lime Aioli Ⓢ Ⓣ	18
Grilled Zucchini Halloumi, Yoghurt & Fresh Herbs Ⓟ Ⓢ Ⓣ	24		

LARGE PLATES

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

WOODFIRE FLATBREAD PIZZAS

72HRS HAND STRETCHED DOUGH

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

SWEETS

Chocolate Hazelnut Mousse Raspberry Coulis, Hazelnuts & Fresh Berries Ⓟ Ⓢ	16	Affogato Frangelico, Double Espresso & Vanilla Bean Ice Cream Ⓟ	16
Apple Tarte Tartin With Salted Caramel Gelato Ⓟ	19	Chef's Daily Sweets 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