

DINNER

GF Gluten Free | **GFA** Gluten Free Alternative | **DF** Dairy Free | **DFA** Dairy Free Alternative
V Vegetarian | **VA** Vegetarian Alternative | **Ve** Vegan | **VeA** Vegan Alternative | **N** Nuts | **S** sesame

ENTRÉES

SOUP | 22 **GFA**

served with toasted ciabatta

WINDSOR BLUE SALAD | 24 **GF|N**

shaved pear, spinach, crispy bacon, roast hazelnuts & red wine vinegar

SEARED SQUID | 24 **GF|DF**

Asian greens, nam jim, crispy shallots

HOT SMOKED SALMON | 25 **GF|DFA**

new potatoes, salad greens & crème fraiche

PORK & HERB RILLETTE | 24 **GFA|DF**

toasted ciabatta, cornichons & salad greens

MAINS

ROAST AUTUMN VEGETABLES | 40 **GF|Ve**

pumpkin, baby carrots, hummus, wilted greens & herb oil

PAN-FRIED FISH | 48 **GF|DFA**

sauteed potatoes, wilted greens, burnt butter, sage & capers

ORGANIC CHICKEN | 48 **GF|N**

cauliflower puree, roast baby carrots & almond al'agresto

RIBEYE OF BEEF | 48 **GF|DFA**

potato puree, wilted greens, & black peppercorn sauce

SIDES

CHIPS hand-cut agria potatoes with aioli | 14 **GF|DF|V|VeA**

ROAST PUMPKIN with hummus, tahini yoghurt & dukkah | 16 **GF|V|VeA|N**

SHAVED CABBAGE SALAD with parmesan, roast hazelnuts & balsamic 15 **GF|V|N|DFA|VeA**

RED SALAD with pickled red cabbage, beetroot, roast almonds & currants 15 **GF|Ve|N**

DESSERTS

APPLE FRITTERS | 18 **v**

cinnamon ice cream

PEAR TARTE TATIN | 18 **v**

salted caramel sauce & vanilla bean ice cream

BLACKCURRANT SOUFFLÉ | 18 **GFA|V|N**

zabaglione ice cream, almond bread

AFFOGATO | 18 **GF**

vanilla bean ice cream, Lustau Pedro Ximenéz sherry

TRUST THE CHEF | 15

4 scoops of homemade ice cream

CHEESE | 1 person 18 | to share 24

3 cheeses, quince paste, oat biscuits