

dinner from 5.30pm

entree

roast vegetable stack with tapenade - v – 16

house-made duck liver pate with cornichons & toasted baguette – 17

dips plate basil pesto, beetroot fetta paste, avocado tomato salsa, tapenade & sun-dried tomato pesto – 18.50

chicken scallop with lemon cous cous & a balsamic dressing – 18.50

goats cheese, caramelised onion & tomato tart with rocket & a balsamic reduction - v – 19.50

antipasto plate a selection of vegetables & meats with cheese & toasted baguette - m/v – 21.50

main

fresh pappardelle with bolognese - m OR puttanesca (anchovy optional) - m/v OR basil pesto - v – 22.50

hut quiche with garden salad- m/v – 23

house-made pie with peas, mash, onion gravy & tomato relish – 25

thai-style green chicken curry served with bok choy, capsicum & jasmine rice – 28

tuna steak served with warmed potato salad & salsa verde – 28.50

lamb kebab skewers with tzatziki & greek salad – 29.50

roast loin of pork served with chat potatoes, apple coleslaw & jus – 30.50

side orders – 8

shoestring fries with aioli

garden salad

chat potatoes with rosemary & roasted garlic

garlic & herb turkish bread – 7.50

fresh bread – 3.50

dessert

eton mess : italian meringue with vanilla double cream, passionfruit pulp & a berry compote – gf – 16.50

crème brulee with pistachio biscotti – 16.50

passionfruit poached pear with crème anglais – 16.50

seasonal fruit salad with double cream – 9.50

no split bills

byo : corkage \$3pp

located in blue mountains national park