



# dinner menu

## starters

garlic bread, pesto, melted cheese	\$9.5
house made turkish bread - sun-dried tomato, bush basil pesto	\$9.5
- extra virgin olive oil, roasted macadamia dukkah	\$9.5
- kalamata olive tapenade	\$9.5
thai chicken spring rolls, banana pickled ginger mayonnaise - 2 pieces	\$9.5
pulled pork filled piquillo poppers, smoked chipotle emulsion - 2 pieces	\$9.5
french style duck pâté, muscat jelly, fresh baked sour dough	\$13
garlic pita, salsa house dips	\$15

## entrees

sticky rice dumplings, eggplant jam, kombu broth, shitake bacon	\$18.5
jalapeno spiced calamari, ruby grapefruit, avocado whip	\$21
duck sang choi bao, cos lettuce, salted cashew brittle, davidson plum chilli sauce	\$ 21.5
macrobiotic salt cured salmon, compressed cucumber, beetroot gel, ash crackers	\$21.9
tiger prawn pot stickers, carrot chilli coulis , soused vegetables	\$21.9
beef tartare, house made pappadums, curry emulsion, pickled watermelon skin	\$22

## salsa's favourites

mountain pepper rubbed kangaroo, apricot flap jack, tomato marmalade	\$22.5
house made gnocchi of the day	\$22.5/\$29
linguini pepperincino w/ tableland red claw, garlic, chilli, shaved parmesan	\$27.5/\$37
creole jambalaya, rice, prawns, squid, yabbie, smoked chicken, crocodile sausage	\$33.9

## mains

piri piri spatchcock, kipfler potatoes, wild rocket ,burnt lime crème fraiche	\$32
korean style bbq pork tenderloin, sushi rice tian, nashi pear kim chee	\$34
rice crusted wild barramundi, green paw paw, peanuts, coconut water caramel	\$34.5
sous vide duck breast, textures of pumpkin, tableland fig vincotto	\$35
9 hour slow roasted lamb shoulder, preserved lemon cous cous, green beans, fetta	\$36.5
rare seared tuna, quark cheese gnocchi, local baby octopus salsa, petite herbs	\$36.5
char grilled eye fillet, smoked potato flan, mint, green pea puree, piccalilli	\$39.9

## salads

side salad	\$7.5
house salad, mixed field greens, goats cheese, mandarin & cajun almonds	\$16.5
caesar salad	\$17.5

## side orders

szechuan peppered chat potatoes, ponzu emulsion	\$8.0
plain fries, frisco fries	\$6.5
seasonal vegetables	\$9.5

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please note a surcharge of **\$4** per person applies on public holidays  
all prices are GST inclusive. Please only one bill per table.  
please advise your waitperson of any allergies that you have.