

SET MENU

TWO COURSE 48
Entree & main OR main & dessert

THREE COURSE 62

ENTREES

FIOR DI LATTE MOZZARELLA with salted olive oil croute, cider poached pear (v)

BLACK BEAN NACHOS blue totopos tortillas, black bean chili, sweet jalapeno relish (vgn)

SALT & PEPPER CALAMARI Core Nashi pears, rocket & lemon myrtle mayonnaise (gf/df)

PROSCIUTTO & PLUM Core Fortune plums, prosciutto, radicchio, crème fraiche, honey drizzle (gf)

TARRAGON PICKLED BEETROOT goats curd, packham pear & walnut salad (v/gf)

MAINS

CONFIT DUCK LEG roasted pear, Roquefort blue, red onion & pomegranate summer leaf salad (gf/dfo)

BRAISED BEEF CHEEKS potato gratin, baby carrots, broccolini, pumpkin puree & red wine jus (gf)

MISO GLAZED AUBERGINE whipped coconut, pickled vegetable salad (vgn/gf/df)

FISH OF THE DAY charred zucchini, peperonata, saffron, aioli (gf/df)

SOUS VIDE TIMBER HILL PORK BELLY pepperberry sweet potato, rocket, walnut & roasted apple salad, red wine jus (gf/df)

SIDES

SOURDOUGH garlic oil (gf) 4
CHIPS aioli (df)* 10
STEAMED GREENS evoo (gf/df) 10
GARDEN SALAD house dressing (vgn/gf/df)* 10
\$10 ea or 3 for \$25

KIDS

CRUMBED CHICKEN TENDERS choice of chips & salad or steamed greens 20
CRUMBED WHITING choice of chips & salad or steamed greens 20
PENNE PASTA bacon bits, Napoli sauce, parmesan 20
Kids meals include small apple juice & choice of apple pie, salted caramel, choc-cookie or vanilla ice cream

*All items are subject to seasonal change & availability.
Gluten Free (gf), Vegetarian (v), Vegan (vgn), Dairy Free (df)
Vegan Option (vgn), Dairy Free Option (dfo)*

DESSERT

RHUBARB & APPLE CRUMBLE TART pink lady apples, vanilla bean ice-cream, burnt white chocolate

CHERRY & CHOCOLATE TART with pistachio gelato

WHITE PEACH & COCONUT PANNA COTTA crushed green apple, fresh berries

CORE TRIO OF GELATO apple pie, salted caramel & choc-cookie (vgn)

DRINKS

CIDER ON TAP		MID PINT
Sparkling Pear	3.5%	8 11
Crisp Apple	5%	8 12
Sparkling Ginger	8%	8 12
Berry Perry	8%	8 12
Seasonal (Mulled Cider)	8%	8 12

TASTING PADDLE 19
Pear/Apple/Ginger/Berry/Seasonal

BEER ON TAP		
Gage Road Single Fin	4.5%	8 12

PACKAGED BEERS		
Gage Roads Side Track XPA	3.5%	9
Gage Roads Single Fin Summer Ale	4.5%	10
Feral Sly Fox Session Ale	4.5%	10
Feral Hop Hog Pale Ale	5.8 %	10

WINES		GLS BTL
Core Sparkling Chardonnay		10 45
Core SSB		9 38
Chardonnay		10 45
Core Cabernet Merlot		10 45
Core Shiraz		10 45
Core Durif		1 48

TRADITIONAL CIDER		500ml
Core Reactor (apple & pear)	8%	18
Hard Core (apple)	8%	18

PREMIUM CIDER		750ml
Core-Rupted (apple)	8%	12 48
Perilous (pear)	7.5%	12 48
Harvest Moon (Kingston Black)	8.5%	1 52

SOFT DRINKS		
Apple Juice		4.5 8
Coke, Coke zero, Fanta, Lift, Sprite		375ml 5
Lemon, lime & bitters Ginger beer		200ml 4
Sparkling Water		750ml 8
Bottled Water		600ml 3