



Open 4pm - 9pm

Booking enquiries at reception

Room service and take away available

SHARE PLATES

Pan fried haloumi, house red grape jam and lemon	<i>GF, V</i>	16
Salt and pepper squid, chilli, lime, and mint dressing		15
Sticky roast lamb ribs, stick sage and maple sauce	<i>GF</i>	19
Pumpkin, feta and sage arancini, wild rocket and toasted nuts		16
Chicken pâté, port wine jelly, mustard pickles, flat bread		18
Crispy high country pork belly, sweet BBQ, coriander, chilli and pineapple salsa	<i>GF</i>	18
Prawns, squid, and mussels in a citrus vanilla broth	<i>GF</i>	21
Buffalo wings with blue cream mayo	<i>GF</i>	15

SIDES AND SALADS

Garden fresh salad- mixed leaves, shoots, cherry tomato, red onion, carrot, red cabbage, cucumber, alfalfa, and red wine vinaigrette	<i>GF, V</i>	11
Roast baby beetroots, broccolini, quinoa, walnuts, pumpkin seeds, slow roasted red onion, baby spinach, caramelised pear, feta and aged balsamic dressing	<i>GF, V</i>	14
Roast vegetables, Dutch carrots, sweet potato, pumpkin, parsnip, kipfler potato and fresh herbs	<i>GF, V</i>	14
Market fresh vegetables, leeks, squash, beans, broccolini, carrots, cauliflower, and sage butter	<i>GF, V</i>	14
Waffle chips, aioli	<i>V</i>	8
Sweet potato fries, sour cream	<i>V</i>	9

SHARE PLATTERS

Cheese platter- brie, blue, and cheddar cheese served with nuts, quince, grapes, bread and crackers	<i>GFO, V</i>	32
Cured meat platter- prosciutto, sopressa, and chorizo served with parmesan, olives, pickles and toasted bread		34
House dips- hummus, sweet potato, and pesto cream cheese	<i>GFO</i>	27

SEAFOOD AND GRILL

NSW high country 300g pork cutlet	<i>GF</i>	34
Roasted free range organic ½ chicken with fresh herbs		29
300g Riverina scotch fillet	<i>GF</i>	39
300g Riverina porterhouse	<i>GF</i>	34
Twice cooked lamb shoulder	<i>GF</i>	34

All grill items served with a side of crispy herb roasted potatoes

Whole market fish	<i>GF</i>	MP
Market fish fillet	<i>GF</i>	MP

All seafood items served with a side of fresh garden salad

DESSERTS

Warm chocolate fondant with milk chocolate ganache, cookie crumbs, and Chantilly cream	<i>GF</i>	14
Apple strudel with brandy custard and vanilla bean ice-cream		14
Vanilla seed panna cotta with fresh berries and hazelnut praline	<i>GF</i>	12
Sorbet Selection	<i>GF, V</i>	11

Sage Stash is available at Reception 24hrs with a wide choice of self-service beverages, snacks and fresh meals.

GF – Gluten Free **GFO** – Gluten Free Option **V** – Vegetarian

\$5 service charge on all orders
20% surcharge on public holiday