

Smalls

Olives \$12

charred bread & EVO balsamic (v)

Kingfish Sashimi \$17

pickled seaweed,
fennel, pear vinegar (gf)

Chicken Liver Parfait \$16

pickles, bread

Confit Trout \$18

apple & sorrel juice (gf)

Suckling Pig Sausage Roll \$14

(served pink)
apple sauce

Pork Hock & Pea Croquettes \$16

mustard aioli (3)

Colin's Fish Fingers \$16

lemon, house tartare

Charcuterie Board \$39

duck prosciutto, pork terrine,
Toulouse, house parfait, mortadella,
parmesan, bread pickled jalapenos &
grissini's

Salads

Warm Pumpkin salad \$18

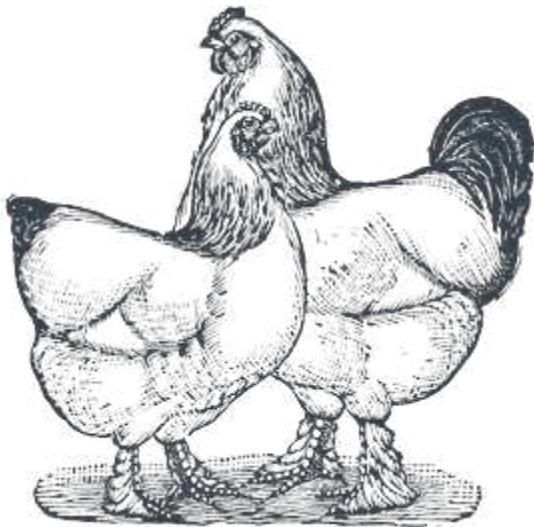
grains, seeds, salsa verde (gf) (v)

Warm Baby Beets \$24

Buttermilk curd, radish,
soft herbs (gf) (v)

Roasted Cauliflower \$24

labneh, dukkah (v)



Mains

Chicken Schnitzel \$23

slaw, lemon, chips

Battered local fish \$29

potato scallops & mushy peas

Today's Fish \$29

romesco, charred radicchio (gf)

Slow Cooked Wagyu Shin \$32

colcannon, ginger carrots (gf)

Tajima Rump 250g MB4+ \$27

chips, salad, red wine jus

Flank steak MB3+ \$38

lamb fat tomatoes, salsa verde,
horseradish (gf)

Dry Aged Rib Eye 450g \$53

Truffle parmesan spuds (gf)

Fresh Pasta \$25

peas, mint, green sauce,
buffalo mozzarella

(gluten free available add \$5)

Gnocchi \$24

wild mushrooms, sage, ricotta (v)

Add protein

Grilled Chicken \$5 (gf)

Kings Prawns (4) (gf) \$7

Terminus Burger \$20

beef patty, cheese, oak
lettuce, tomato, pickles

Chicken Burger \$20

Buttermilk fried chicken,
sriracha mayo slaw, pickles

served with chips

add Maple Bacon \$3

by fassnidge

Share

Lamb Shoulder

for 2 to 3 pax \$69

salsa verde, truffle parmesan
spuds, whole roasted ginger &
orange carrots (gf)

Whole Suckling Pig \$90pp

whole pumpkin,
whole cauliflower,
truffle parmesan spuds
(pre ordered 48 hrs)
Minimum 10 pax

Sides

Chips \$10 (v)

Potato Scallops (3) \$10 (v)

Curry chips \$13

Truffle Parmesan Spuds \$12 (v)

Cos Salad \$10

radish, parmesan,
house dressing (v)(gf)

Whole Roasted Ginger & Orange Carrots \$10 (v)(gf)

Green Vegetables \$10 (v)(gf)

Slaw \$10 (v)(gf)

Sauces

Red Wine Jus \$3

Peppercorn Jus \$3

Curry Sauce \$3

Aioli \$2

Tartar \$2

Dessert

Chocolate fondant \$15

strawberry yoghurt ice-cream (v)

White Chocolate

ice-cream sandwich \$16

Dulce de leche, chocolate crack (v)

Cheese Board \$19

lavosh, quince

*1.2% surcharge on all card payments
10% surcharge on public holidays*