



## EVENING MENU

### ENTREE

FLAT BREAD & DIPS\* 16

PARMESAN & PESTO PIZZA BREAD 17

VENISON & PORT PATE 17  
w/lavash bread

BUFFALO WINGS\* 17  
w/ Blue Cheese Sauce

GRILLED LEMON & HERB HALLOUMI\* 17  
Grilled Halloumi w/balsamic reduction  
and a Cherry Tomato Salsa

CRISPY SOFT SHELLED CRAB 17  
w/wasabi aioli & sesame marinated  
wakame

MARINATED SQUID SALAD\* 17  
Grilled marinated squid, red onion,  
capsicum, noodles, red cabbage, carrot,  
coriander, wakame and citrus dressing

*Please show respect for our neighbours & keep  
noise at a reasonable level when dining outdoors  
& when leaving the premises*

### MAINS

VENISON SALAD\* 23  
Seared venison, maple candied walnut,  
pear, blue cheese, tomatoes, mesclun &  
rocket

STUFFED CHICKEN BREAST 35  
Chicken stuffed with avocado and brie  
cheese wrapped in bacon then covered with  
filo pastry, served with warm orzo salad and  
broccolini w/ red wine jus

BABY BACK PORK RIBS 30  
Bourbon marinated ribs w/ beer battered  
fries & salad

BLACK RABBIT NOODLES 21  
Stir Fry vegetables w/ hokkein noodles in a  
chilli, sesame, ginger and soy sauce

Add Chicken 4  
Prawns 6

BEEF CHEEK PAPPARDELLE 30  
Slow cooked beef cheek tossed through  
pappardelle pasta and topped with  
parmesan cheese

CRISPY SKIN DUCK BREAST 34  
With a vegetable spring roll, Kumara Rosti  
red wine jus and a wasabi hollandaise

### DAILY CHANGING SPECIALS BOARD

*please ask your server for details*

CRISPY PORCHETTA\* 30  
Pork fillet rolled in pork belly stuffed with fennel,  
garlic & rosemary served with Potato mash, green  
beans, red wine jus & apple sauce

250G SCOTCH FILLET STEAK\* 36  
served with creamy mushroom sauce, mash &  
Vegetables or Salad & Fries  
Add creamy garlic prawns 6

BEEF FILLET\* 39  
Served with Beer Batter Fries, Salad, two fried  
eggs, beer battered onion rings and a red wine jus

HERB CRUSTED LAMB RACK 39  
Herb Crusted Lamb Rack with bacon & onion  
potato dauphinoise, green beans, and a red wine  
jus.

FISH & CHIPS\* 26  
fresh market fish choose beer battered or pan fried  
served w/ salad & fries

BLACK RABBIT PIE 20  
Slow cooked Bannockburn rabbit and shitake  
Mushroom ragu served in flaky puff pastry with  
creamy mash & salad

*\*these dishes can be made gluten free, please  
let your server know*