

Mains

GUINNESS PIE

Slow braised beef & bacon with aromatics topped in a golden poppy seed puff pastry with creamy mash and beetroot salad

40

PAN-SEARED CHICKEN BREAST

On crispy rosemary potatoes, honeyed carrots and green beans topped with a creamy forest mushroom & parsley sauce (GFA)

40

CONFIT OF MURRAY DUCK LEG

On a bed of creamy leek and parsnip puree, served with pork and parmesan croquettes, a rocket parmesan salad and spiced plums (GFA)

38

SOUTHERN STICKY SHANK OF LAMB

With creamy mashed potatoes and a menage of root vegetables (GF)

38

FISH OF THE DAY

Please see blackboard for special (GFA)

40

PORK BELLY GLAZED WITH SPICED MARMALDADE

Atop caramelised sweet potato and bok choy, finished with a sweet soy syrup (GFA)

38

250g DARLING DOWNS EYE FILLET

aged 60 days, grain fed (gf)

46

300g BLACK ANGUS RIB FILLET

aged 120 days, grass fed (GF)

48

All steaks served with a caramelised onion & fresh herb potato rubble, beetroot salad & topped with confit garlic (gf)

ADD SAUCE 4.00

Gravy (GF), Creamy Forest Mushroom & Parsley Sauce (GF) or Red Wine Jus Signature Sauce (GF)

KING HENRY RACK OF RIBS

Braised in a sticky honey, beer and chilli sauce served with herb salted chips, house-made slaw and char-grilled bread garnished with sesame seeds and shallots

48

SEAFOOD LINGUINE

Of mussels, prawns, calamari & market fish with chilli oil, fresh herbs and lemon

38

BLACK LIP MUSSELS

Simmered in a tomato, chilli, chorizo and parsley sauce served with char-grilled bread (GFA)

38

VEGETARIAN LINGUINE

Of semi-dried tomatoes, onion, olives, artichoke hearts, salsa verde & parmesan (V)

34

MOROCCAN COTTAGE PIE

(Lentil based) in a cast iron pot, topped with sweet potato mash and served with herb salted chips and garden salad
(V) (VG) (GF)

35

ON PUBLIC HOLIDAYS 15% SURCHARGE APPLIES