

## *Mains*

### **GUINNESS PIE**

Slow braised beef & bacon with aromatics encased in a golden poppy seed puff pastry with creamy mash and beetroot salad  
30

### **PAN SEARED CHICKEN BREAST**

On crispy rosemary potatoes, honeyed carrots and green beans topped with a creamy forest mushroom & parsley sauce (GF)  
32

### **CONFIT OF MURRAY DUCK LEG**

On a bed of creamy leek and parsnip puree, served with ham and cheese croquettes, a rocket parmesan salad and spiced plums  
(GF AVAILABLE)  
32

### **SOUTHERN STICKY SHANK OF LAMB**

With creamy mashed potatoes and a menage of root vegetables (GF)  
32

### **PORK BELLY GLAZED WITH SPICED MARMALADE**

Atop caramelised sweet potato and bok choy, finished with a sweet soy syrup (GF AVAILABLE)  
32

### **FISH OF THE DAY**

32

### **SEAFOOD LINGUINE**

Of mussels, prawns, scallops, calamari & market fish with lemon, olive oil, chilli & herbs  
32

### **BLACK LIP MUSSELS**

Simmered in a tomato, chilli, parsley & chorizo sauce served with char grilled bread (GF AVAILABLE)  
32

**250g DARLING DOWNS EYE FILLET**, aged 60 days, grain fed (GF)

39

**300g BLACK ANGUS RIB FILLET**, aged 120 days, grass fed (GF)

39

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

#### **ADD SAUCE 3.00**

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 (GF BREAD AVAILABLE)

42

### **VEGETARIAN LINGUINE**

Of semi dried tomatoes, olives & artichoke hearts, with salsa verde & parmesan (V)  
26

### **MOROCCAN COTTAGE PIE**

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

28