

**CUSTOMS**

• HOUSE HOTEL •

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**MENU**

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## To Start

**GRILLED SOURDOUGH 10**  
roasted garlic & parmesan butter (v)

**FIELD MUSHROOMS 16**  
crispy polenta & gorgonzola (v)

**SEARED YELLOW FIN TUNA 18**  
fennel salad, ginger & citrus dressing (gf)

**ROASTED BEETROOT SALAD 16**  
pickled carrot, goats curd, caramelised walnuts  
& aged balsamic (gf,v)

**FRIED CALAMARI 17/25**  
roast garlic aioli & lemon

**BUTTERNUT PUMPKIN SALAD 17/25**  
black quinoa, pinenuts, harissa & labna (gf,v)

**DUCK & BRANDY PATE 16**  
quince paste, cornichons & baguette

## OYSTERS

Sydney Rock Oysters

**NATURAL (gf)**

(6) 20 - (12) 37

chardonnay vinegar & eschallots

**KILPATRICK (gf)**

(6) 21 - (12) 38

**MIXED (gf)**

(6) 21 - (12) 38

## Pastas

**KING PRAWN LINGUINE 33**  
chilli garlic, white wine & parsley

**GNOCCHI 26**  
lamb ragu, peas & parmesan (gf)

**SPAGHETTI ARRABIATA 21**  
goats fetta, basil & parmesan (v)

## Sides

8 each

hand cut chips with aioli (gf)

fries with aioli (gf)

green beans with toasted almonds (gf)

rocket & parmesan salad (gf)

truss tomatoes, basil, fetta & aged balsamic (gf)

## FROM THE GRILL

250g Grainfed Scotch Fillet 37

200g Grassfed Eye Fillet 39

600g Grainfed T-Bone 49

served with hand-cut chips & bearnaise sauce

## Mains

**BEER BATTERED BLUE EYE TREVALLA 25**

house made beer battered fillets  
served with hand cut chips, tartare sauce & lemon

**SALMON FILLET 33**

roasted atlantic salmon served with crushed kipfler  
potatoes, asparagus & pesto (gf)

**PAN FRIED SNAPPER 37**

served with potato puree & burnt butter sauce (gf)

**BRISKET 33**

slow cooked Black Angus Brisket  
served w/ carrot & slaw (gf)

**VEAL OSSO BUCCO 31**

slow braised veal served with creamy potato puree  
& gremolata

**CHAR-GRILLED CHICKEN SALAD 26**

chermoula spiced chicken with avocado, bacon,  
cos lettuce, organic chickpeas,  
parmesan & ranch dressing (gf)

## Dessert

**ETON MESS 14**

smashed meringue, strawberry coulis & cream (gf)

**STICKY DATE 14**

butterscotch sauce & vanilla bean ice cream

**CHOCOLATE TART 14**

honeycomb, creme fraiche & orange caramel sauce

**ROASTED APPLE 14**

roasted apple, ginger & almond crumb  
& vanilla bean ice cream

**CHEESE PLATE**

1 cheese 12 - 3 cheese 22

your choice of cheddar, blue or brie  
served with quince paste & lavosh

**AFFOGATO**

with vanilla ice cream..... 7  
add frangelico/ameretto .....14