



ENTREES

Tartare of NZ Venison with Dijon Mustard, Capers, Gherkins, Spanish Onion, Truffle Oil,
Sourdough Crostini and Free Range Egg Yolk Snow
\$28 (DF)



Assorted Baby Beetroot with Red and Gold Beetroot Purée, Baby Radish, Goat Cheese Cigar
and Pomegranate Molasses

\$23 (V)



Roulade of Salmon Confit in Beetroot Infused Olive Oil, Blood Orange Gel and
Heirloom Carrot Crackers

\$24(GF) (DF)



Foie Gras with Chicken Liver Parfait, Botrytis Gelée, Pear Chutney and House-made Brioche
\$29



Nova Scotia Sea Scallops with Curried Cauliflower Purée, Cauliflower Crumbs, Parsley Oil and
Chilli Salt

\$25 (GF) (DF)



Butter Poached Gulf Prawns, Oven Dried Tomato Fondue, Prawn Bisque, Petite Herbs,
Chorizo Crumble and Basil Oil

\$27 (GF)



Prosciutto Crudo with Warm Stuffed Figs, Ruffles Raw Honey, Compressed Melon and
Toasted Sourdough

\$26

(V) Vegetarian; (GF) Gluten Free; (DF) Dairy Free

15% surcharge apply on Public Holiday



MAINS

Darling Downs Wagyu Sirloin with Roasted Garlic, Mashed Potatoes, Honey Glazed Dutch Carrots and Seeded Mustard Jus

\$56 (GF)



Crispy Skin Duck Breast with Warm Duck Rillettes, Parisienne Gnocchi, Ginger and Plum Purée and Quince Jus

\$42 (DF)



Tenderloin of NZ Venison with Puy Lentil, Morcilla Ragout, Garden Pea Purée and Blackberry and Thyme Jus

\$49 (GF) (DF)



Crispy Lamb Back Strap with Pumpkin Purée, Asparagus, Pickled Shimeji Mushroom and Minted Jus

\$46 (GF) (DF)



Pan Roasted Blue Eye Cod with Heirloom Carrot and Cumin Purée, Pommes Anna, Fennel and Spanish Onion Salad and Lemon Infused Olive Oil

\$42 (GF) (DF)



Molasses Glazed Wild Boar Tenderloin and Crispy Pork Belly with Braised Fennel and Red Cabbage, Compressed Apple and Star Anise Jus

\$43 (GF) (DF)



Green Pea and Black Truffle Risotto with Minted Buttered Peas and Parmigiano Reggiano

\$38 (V) (GF)



Laurel Roasted Swordfish with Olive Oil, Garden Peas, Roasted Kipfler Potatoes and Lemon Caper Butter Sauce

\$40 (GF) (DF)

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DESSERTS

Double Espresso Crème Brûlée with Peanut Butter Cookies and Espresso Ice Cream
\$19 (V)



Orange and Poppy Seed Sponge, Forrest Berry Sorbet, Warm Raspberry Compote and
Spiced Almonds
\$16 (V) (GF) (DF)



Lavender and Honey Cheesecake and House-made Ice Cream with Ginger Crumb and
Honey Comb
\$22 (V)



Banoffee Tart with Salted Caramel, Caramelised Banana, Crème Chantilly and Warm
Chocolate Ganache
\$19 (V)



Sticky Date Pudding with Salted Toffee and House-made Vanilla Bean Gelato
\$18 (V)



Ruffles Chocolate Pot de Crème with Double Chocolate Ice Cream, Dark Chocolate Mousse,
Almond Dacquoise and Chocolate Soil
\$20 (V)



Vanilla Poached Pear with Crispy Gingerbread Sponge, Smashed Praline and Rum Raisin Ice
Cream
\$18(V)

Ruffles Cheese Board \$31

Soft Cheese, Blue Cheese and Firm Cheese served with Lavosh Crackers Pear Chutney and
Dried Fruits

One Cheese Selection \$14

Two Cheese Selection \$23

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