

Entrée

24

duck liver pate with port wine jelly and Morpeth Sourdough

beetroot cured salmon with baby fennel, capers and new potato

char-grilled squid with olives, chorizo, coriander and rocket

goats cheese soufflé, apple and walnut salad

honey cured duck breast salad, caramelised peach and pistachios

seared scallops, oxtail and cauliflower tart, truffle dressing

Main

36

char-grilled lamb loin, herb cous cous, pepper and anchovy salsa

confit duck leg, colcannon, asparagus and pickled cherries

fish of the day, sautéed kipfler potatoes, watercress and salsa verde

char-grilled beef fillet, balsamic roasted mushrooms and potato gratin

housemade linguini, wild mushrooms, soft poached egg and parmesan

crispy skin pork belly, sweet corn puree, caramelised apple and Pedro Ximenez

sides

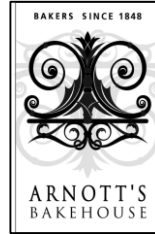
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sautéed green vegetables, garlic and parsley

hand cut potato chips, Murray River salt

baby cos salad, beetroot, horseradish dressing

roasted pumpkin, confit garlic, coriander yoghurt dressing



Dessert 15

peach and mascarpone trifle, moscato jelly

fig and almond tart, housemade white chocolate ice cream

banana and chocolate baked alaska, caramel

honey and yoghurt pannacotta, macerated summer berries

Arnett's Chocolate Plate 20

chocolate marquis, honeycomb

signature white chocolate and praline cheesecake

milk chocolate brownie, peanut butter ice cream

Arnett's Cheese Plate 24

A selection of premium local and imported cheeses served with Morpeth Sourdough

Bliss Gourmet Coffee and Teas 4

Espresso

Flat White

Cappuccino

Latte

Macchiato

Hot Chocolate

Mocha

English Breakfast

Earl Gray

Peppermint

Chai

Chamomile

All served with house made petit fours