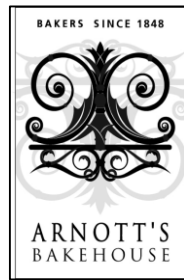


| | | |
|--|----|----|
| <i>Lunch</i> | E | M |
| duck liver pate with port wine jelly, pork and veal terrine, Morpeth Sourdough | 24 | |
| beetroot cured salmon with baby fennel, capers and new potato | 24 | |
| goats cheese soufflé, apple and walnut salad | 23 | |
| housemade linguini, wild mushrooms, soft poached egg and parmesan | 23 | 32 |
| honey cured duck breast salad, caramelised peach and pistachios | 24 | 33 |
| crispy skin pork belly, sweetcorn puree, caramelised apple and Pedro Ximenez | | 34 |
| lightly battered flathead fillets with hand cut chips and homemade aioli | | 34 |
| char grilled sirloin with hand cut chips, rocket salad and bearnaise sauce | | 34 |
| <i>sides</i> | | 7 |
| sautéed green vegetables, garlic and parsley | | |
| hand cut potato chips, Murray River salt | | |
| baby cos salad, beetroot, horseradish dressing | | |
| Morpeth Sourdough, aged balsamic and Bunna Bunno extra virgin olive oil | | |
| roasted pumpkin, confit garlic, coriander yoghurt dressing | | |



desserts

15

peach and mascarpone trifle, moscato jelly

fig and almond tart, house made white chocolate ice cream

banana and chocolate baked alaska, caramel

honey and yoghurt pannacotta, macerated summer berries

Arnett's Chocolate Plate

20

milk chocolate brownie with peanut butter ice-cream

signature white chocolate cheesecake

chocolate marquis with honeycomb

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