

S I G N A L B O X

Winter Menu

small

JOSPER GRILLED SOURDOUGH

Beer honeycomb & ricotta (V, GF option) \$13

MORPETH VEGETABLE SPRING ROLLS

Shishito jam, black onion mayonnaise (Vegan) \$17

GRILLED HERVEY BAY SCALLOPS

Roasted tomato, wakame, Café de Paris butter (GF option) \$24

FRIED SLIPPER LOBSTER

Singapore chilli sauce, typhoon shelter \$29

JOSPER ROASTED HALF QUAIL

Braised cabbage, crispy kale, grapes & verjuice glaze (GF) \$24 (add truffle \$10)

CRISPY BARBEQUE PUKARA ESTATE LAMB RIBS

Green papaya, coriander, pickled watermelon, nahm jim dressing \$21 (GF option)

JOSPER ROASTED WEST AUSTRALIAN OCTOPUS

Romesco, Oomite soubise, black olive crumb \$19

large

SPANNER CRAB WITH RICOTTA GNOCCHI

Mushroom puree, pickled shimeji, crispy leek, shaved mushroom, nori \$43 (add truffle \$10)

MORPETH CAULIFLOWER

Barbeque portobello & shitake mushroom, red chard, Comte cheese mousse, potato chips \$38 (V, GF option) (add truffle \$10)

PUKARA ESTATE LAMB NECK

Roasted Jerusalem artichokes, spigarello, garlic puree, sauce gribiche, sherry jus (GF option) \$41

SLOW COOKED CAPE GRIM ANGUS SHORT RIB

Creamed potato, barbeque endive, crispy onions, yuzu pickled celery, red wine jus (GF option) \$45 (add truffle \$10)

AUSTRALIAN ROCK LOBSTER LINGUINE

Queensland Tiger prawns, Avruga caviar, champagne sauce & chives \$44

MARKET FISH

Roasted heirloom tomato and leek ragu, fresh fennel, blood orange, goats feta, Pukara olives & farm leaf salad (GF) \$MP

MORPETH VEGETABLE CURRY

Barbeque broccolini, romanesco, sweet potato, chickpea, mixed peppers, coconut yoghurt & flat bread (Vegan, GF option) \$34

Sides

Roasted brussel sprouts, agave syrup & hommus (Vegan) \$12

Zucchini chips, kasundi mayonnaise (Vegan) \$12

Barbeque endive, orange, fresh fennel & mixed leaves (GF, Vegan) \$10

Fat chips, chicken salt, aioli (Vegan) \$10

V – Vegetarian, GF – Gluten free

Please be advised that our dishes may contain traces of shellfish, nuts, gluten. Any specific allergies please discuss with your server prior to ordering your meal.

S I G N A L B O X

easy eats

STONE & WOOD BATTERED SNAPPER

fat chips, baby gem, parmesan, lime, cracked pepper, ranch dressing \$27

MIDDLE EASTERN PEARL COUSCOUS SALAD

Jospered broccolini, harissa roasted pumpkin, pomegranate, romesco, labna, currants, fresh herbs & dukkah
(V, Vegan option) \$24 Add sticky BBQ lamb ribs \$12

WAGYU BURGER

American cheese, streaky bacon, tomato, lettuce, pickles, burger sauce on a milk bun with fat chips (GF option available) \$23

CRISPY FRIED PORK BELLY SALAD

Nashi pear, wombok Asian salad, coconut yoghurt, sriracha, cashew crumb, fried shallot \$28
add 2 x garlic butter half shell scallops \$8

dessert

WARM RICE PUDDING

Josper roasted marshmallow, caramelised pastry, last season plums, muscatels \$15

ALMOND FRANGIPANE

Passionfruit curd, citrus leaf cream, poached and dried mandarin (GF) \$15

STICKY FIG PUDDING

Grapefruit caramel sauce, vanilla ice cream \$15

CHEESE PLATE

Adelaide Hills triple cream brie, Maffra cloth aged cheddar, Italian gorgonzola, dried fig & pear paste, oat biscuit, water cracker, gluten free wafer & candied walnuts \$28 for two people (GF option available)

children

(12 years old and under)

Battered fish with fat chips and salad

Cheeseburger with fat chips

Linguine, tomato ragu with parmesan cheese (Vegetarian)

All \$12, includes popper

Children's Dessert \$6

2 scoops of vanilla ice cream with topping

Due to COVID restrictions, we are only able to cater to 55 guests at a time in our dining room.

For this reason we do ask that you adhere to a minimum of two courses after 5pm.