

Menu

Bread VG (GF option available on request)
Focaccia with salted butter

Add on

Olives VG/GF \$8
Mixed marinated olives

2 Course Dinner \$79

3 Course Dinner \$92

Includes bread, butter and shared petit fours

ENTREE

Terrine GF
Chicken and Port Terrine with mustard pickles

Baked Brie VG
Baked Brie Cheese served with onion relish
and crispy focaccia

Chorizo
Cheesy chorizo croquettes served with
sriacha mayo and pickled onions

Mushroom Arancini VG
Mushroom arancini served with truffle mayo
and parmesan cheese

MAIN COURSE

Steak GF
"Steak frites" 250g rump steak served with
Café De Paris butter and hand-cut chips

Chicken and Leek Vol au vent
Chicken and leek vol-au-vent served with
rocket and Parmesan salad

Lamb Shank Pathiver
Braised Lamb Shank Pathiver served with Paris
mash, peas, and gravy

Salmon Bearnaise GF
Pan Seared Salmon served with chat potato,
asparagus, and béarnaise

**Vegetarian option available on request*

DESSERTS

Buttermilk Bavoir VG/GF
served with balsamic
strawberries, almond tuille

Classic Crème Brûlée VG/GF

Chocolate Mousse VG/GF
served with honeycomb

SIDES

Roasted Buttery Brussel Sprouts \$12

Baked Cauliflower Mornay \$12

Grilled broccolini with salsa verde \$12

Parish mash and gravy \$12

Butter lettuce, french vinaigrette \$12

Chips \$12



Beverages

RED WINE

Tamburlaine

Cabernet Merlot, Orange 2023	\$40
Shiraz, Orange 2023	\$40
Cabernet Sauvignon, Orange 2023	\$40

Mercer

Shiraz Nouveau, Hunter Valley 2024	\$45
Tempranillo, Orange 2024	\$50
Malbec, Hilltops 2023	\$55

WHITE WINE

Tamburlaine

Pinot Gris, Orange 2024	\$40
Sauvignon Blanc, Orange, 2023	\$40
Chardonnay, Orange 2022	\$40

Mercer

Chardonnay, Hunter Valley 2024	\$45
Semillon, Hunter Valley 2024	\$45

ROSE

Tamburlaine

Organic Rose, Central Ranges 2024	\$40
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Mercer

Golden Hour Organic NSW Range 2024	\$45
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SPARKLING / CHAMPAGNE

Tamburlaine

Sparkling Cuvee, Orange 2024	\$40
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Mercer

Prosecco, NSW, NV	\$55
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Piper Heidseick

Champagne, Reims, France 2024	\$120
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Local Beers

Tooheys Extra Dry	\$10
Tooheys New	\$10
XXXX Gold	\$10
Victoria Bitter	\$10
Hahn Super Dry	\$10
Carlton Draught	\$10

Boutique Beers/Cider

Coopers Pale Ale	\$10
Mountain Culture	\$10
Hillbilly Cider Crushed Apple	\$10

International Beers

Corona	\$10
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Spirits 30ml (incl. mixers)

\$10

Smirnoff Vodka, Gordon Gin, Johnny Walker Red
Scotch Whisky, Jim Beam Bourbon, St. Remy VSOP
Brandy, Bailey's Irish Cream, Bundaberg Rum, Bacardi
Rum, Aperol, Campari, Drambuie, Pimm's, Pernod

Port

\$10

Galway Pipe

Soft Drinks/Juice/Water

Coke, Coke Zero, Lemonade, Solo, Soda Water, Tonic Water, Ginger Ale	\$5
Apple Juice, Orange Juice, Cranberry	\$5
Lemon Lime and Bitters	\$7
Sparkling Water (500ml)	\$7



GAZELLES
CAFÉ & RESTAURANT

2% surcharge on VISA, Mastercard, AMEX. \$10 per person surcharge for public holidays