



DINNER MENU

SMALL PLATES

House Marinated Olives 4

Citrus, rosemary garlic marinade
(V, VE, GF)

Tempura Asparagus 10

Chilli salt, wasabi lemon aioli, sesame seeds (V)

Crispy Calamari 8

Mango salsa, lime aioli, coriander oil

Seasonal Soup 7

Warm sourdough, butter (V, VEA, GFA)

Wild Mushroom Bruschetta 7

Garlic woodland mushrooms, truffle cream, crispy shallots (V, GFA)

Korean BBQ Chicken Wings 9

Sticky gochujang glaze, spring onion, sesame (GF)

Crispy Feta Parcels 9

Whipped lemon yoghurt, hot honey drizzle, dressed leaves (V)

CHEF'S PICKS

Grilled Salmon Linguine 23

Spinach, dill cream sauce, rocket, parmesan

Beer Battered Haddock 22

Triple cooked chips, mushy peas tartare sauce (GFA)

Pan Seared Seabass 25

Crushed new potatoes, green beans, lemon garlic cream sauce (GF)

Herb Crusted Lamb Rack 27

Creamed potato, green beans red wine jus (GF)

Pork Tenderloin 21

Butter roasted new potatoes, cider jus, peach salsa (GF)

Chicken Supreme 22

Gouda mash, charred greens, tarragon cream sauce

Crispy Duck Breast 24

Honey roasted fondant potato, tenderstem broccoli orange glaze (GF)

Wild Mushroom Risotto 17

Parmesan crisp, herb oil, shaved parmesan (V, VEA, GFA)

Harissa Roasted Cauliflower Steak 17

Herby potatoes, seasonal vegetables, rich gravy (V, VEA, GF)

Charred Tenderstem Broccoli
Buttered Seasonal Greens
Parmesan & Truffle Fries
Triple Cooked Chips
Mixed Leaf Salad - All sides 4

FROM THE GRILL

Mulberry Signature Burger 18

6oz burger patty, jalapeños, cheese, bacon, chipotle mayo

Minted Lamb Burger 19

Topped with cheddar and mint relish

Buttermilk Chicken Burger 18

Tender chicken burger, topped with sriracha mayo

All burgers are served in a brioche bun and come with cos lettuce, onions, tomatoes & triple cooked chips

Steaks

10oz Ribeye 34 | 10oz Rump 28

All served with roasted tomato, flat mushroom & triple cooked chips

+4 Peppercorn | Red wine jus
Blue Cheese | Garlic Butter