

JOSEPH'S

Our passion for hospitality is at the heart of everything we do. Named in honour of the Catholic Seminary that once stood in its place and overlooking the spectacular parterre garden in the shadow of our historic mansion, Joseph's Dining is where you will experience unforgettable moments. And where we will celebrate your wellness and contentment, your conversation and laughter.

At Joseph's we unite warm, friendly service with deliciously fresh, seasonal produce and the finest of Australian and international wine.

After all, your time is the greatest luxury and time indulging your palate is time well spent. Or that's what our regular guests say. So relax, there's no need to rush. Take a moment to soak up the atmosphere and prepare yourself for a feast of the senses. Everything about Joseph's is inspired by artisan producers from the paintings on our walls to the food on your plate, and more than 200 wines in our cellar.



CONSUMER ADVISORY:

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please let us know in advance if you have any allergies or dietary requirements. Whilst every effort is made to accommodate your request, we cannot guarantee allergy free meals. Due to the possible traces of allergens in the working environment and/or supplied ingredients, some items may contain or come into contact with lupins, soy, crustaceans, molluscs, eggs, fish, flour, milk, peanuts, sulphites, tree nuts and sesame seeds

JOSEPH'S

12:00PM - 05:00PM

SMALLER

Soup of the Day **22**

served with toasted sourdough

Superfood Salad ^(V,VG) **25**

Quinoa | Farro | Freekeh | Avocado | Cucumber | Tomatoes | Radish | Plant Based Fetta
Add+ Chicken \$7 | Prawns \$9

Calamari ^(GFO) **26**

Lemon Myrtle | Harissa Aioli

Zaatar Dusted Lamb Loin ^(GFO) **27**

Tomato | Red Onion | Sumac | Parsley | Minted Yoghurt | Pita Bread

LARGER

Pumpkin Gnocchi ^(V) **32**

Roasted Cauliflower | Caramelized Brussels Sprout | Garlic Cream Pesto
Grana Padano | Toasted Pine Nuts | Sage

Catch Of The Day ^(GF) **42**

Saffron Beurre Blanc | Petit Vegetable Ribbons

Chicken Supreme ^(GF) **42**

Pancetta | Butternut Pumpkin | Heirloom Beets | Porcini Crème | Tarragon

Braised Beef Cheek ^(GF) **42**

Pomme Purée | Red Wine Jus

SWEETER

Dark Chocolate Marquise ^(GFO) **22**

Caramel | Wattleseed | Crème Fraiche

Rose Parfait ^(GF) **22**

Lychee Champagne Gel | Meringue

Tiramisu **22**

Coffee | Chocolate | Mascarpone

Selection Of Sorbet & Ice Cream ^(VGO,GF) **18**

Lemon | Mango | Raspberry | Vanilla | Chocolate | Strawberry

V – VEGETARIAN | VG – VEGAN | VGO - VEGAN OPTION | DF – DAIRY FREE | GF – GLUTEN FREE | GFO - GLUTEN FREE OPTION

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. While we do our best to accommodate food allergies or sensitivities we are unable to guarantee that trace elements won't be present. If you have a food allergy, please notify our team members upon arrival. A surcharge is applicable on Sundays (10%) and Public Holidays (15%). A credit card surcharge is applicable on MASTER/VISA (1.5%) & AMEX (2.25%). All prices are in Australian dollars and are inclusive of GST