

ENTREE

Rockmelon Bruschetta <i>Citrus flecked goats cheese, prosciutto, olive oil</i>	12
Potato Pintxos (G) <i>Crispy potato, touch of mayo, grilled rare beef, chimichurri</i>	12
Crispy Bocconcini (V) <i>Baby bocconcini rolled in bread crumbs, baby rocket, pickled red onion, tomato chili sauce</i>	12
Heirloom Fine Tart (V) <i>Fresh mixed heirloom tomatoes, whipped herb fetta, fine butter puff disc, balsamic reduction</i>	12
Char-grilled Asparagus (V) (G) <i>Pink peppercorn hollandaise, free range poached egg, rocket, parmesan</i>	12
Muhammara with Spiced Pita Bread (V) <i>Hot peppers dip, fresh lemon</i>	12
Wakame Octopus Salad (G) <i>Seasoned wakame, tender octopus, dashi vinegar sauce, fresh ginger, fresh apple</i>	14
Garlic Prawns <i>Garlic butter, fresh lemon, crusty bread</i>	24

SIDES

Roast Kipfler Potato (V) (G), <i>house salt, smoked paprika sour cream</i>	12
Fries (V), <i>house salt, aioli</i>	10
Steamed Greens (V) (G)	10
Onion Rings (V), <i>house salt, tomato chutney</i>	10
Sauté Field Mushrooms (V) (G), <i>garlic herb butter</i>	10

FROM THE GRILL

Pan Seared Tuna (G) <i>Spiced Moroccan eggplant, braised spring onions, crispy baby squid, yuzu wasabi dressing</i>	26
Char-grilled Lamb Loin Chop (G) <i>Burnt orange pickled red onion spinach goat's feta salad, honey rosemary dressing</i>	28
Pan Roasted Pork Cutlet (G) <i>Sautéed broad beans crispy bacon green peas, apple cider jam, chunky hand cut kipfler chips</i>	28
Ribeye on the Bone 350g (G) <i>Chunky hand cut kipfler chips, crispy onion rings Choice of truffle butter / garlic herb butter</i>	39

MAINS

Faggioli Fusilli (V) <i>Shaved asparagus, chili, lemon, spinach, avocado crème fraiche dressing toasted pine nuts</i>	22
Steam Pot of Mussels & Clams (Choice of Sauce all served with Crusty Bread) <i>Garlic white wine cream herb sauce Chili garlic tomato broth Beer and bacon sauce</i>	28
Spaghetini Blue Swimmer Crab <i>Lemon, green onion and chilli</i>	28
Veal Scaloppini <i>Soft herb polenta, blissed vine tomato, potato crisp, micro salad, balsamic red wine jus</i>	30

(G) - Gluten Free (V) - Vegetarian
Gluten free substitute / variation available on most meals

CANDY SHOP

Summer Berry Tart <i>Crushed meringue pistachio custard, raspberry gel</i>	14
Goats Curd and Lemon Tart <i>Blueberry syrup, lavender ice cream</i>	14
Chocolate and Pistachio Torte (G) <i>Sour cherry coulis, vanilla crème fraiche</i>	14
Seasonal Cheese Board (G)	
1 Cheese	8
2 Cheeses	16
3 Cheeses	24

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