

ENTREE / SHARES

House Made Olive & Rosemary Focaccia Bread (V) <i>Served with olive oil, balsamic and black garlic butter</i>	12
Pork & Fennel Koftas <i>Served with yoghurt dressing, crisp fennel, celery and apple slaw</i>	13
Sweet Potato Gnocchi (V) <i>Tossed in beurre noisette sauce with walnuts and burnt sage</i>	13
Salt & Pepper Calamari Salad (G) <i>Cornflour battered calamari, julienned wombok, carrots, mango, bean sprouts, chilli</i>	14
Rosemary Salt & Lemon Cured Beef Carpaccio (G) <i>Served with rocket, shaved parmesan and orange segment salad</i>	18
Vegetarian's Nightmare (Serves 2 – 4 ppl) (G) Torn on what to indulge in for mains? Try our meat sharing platter FROM THE GRILL only in tasting bites! <i>Pork Belly, Grilled Fillet of Beef, Harissa Rubbed Spatchcock Chicken, Tender Braised Lamb Shoulder served with sauces and green salad</i>	57

SIDES

Steamed Greens, (V) (G) <i>seasonal greens</i>	10
Crispy Kipfler Potatoes, (V) (G) <i>rosemary salt, basil oil</i>	10
Fries, (V) (G) <i>house salt, aioli</i>	10
Steamed Green Beans Almondine (G), <i>crispy smoked speck</i>	11

FROM THE GRILL

Pan Seared Salmon <i>Lemon honey mustard and pecan panko crust, cauliflower puree, seasonal greens</i>	29
Pork Belly (G) <i>Char Siu sauce, grilled pineapple, mango, chili, lime and mint salsa with pakchoy and spring onions</i>	29
Harissa Rubbed Spatchcock Chicken (G) <i>Quinoa, sundried tomato, rocket, mint and chickpea salad, lemon herb labneh and cumin paprika oil</i>	30
Grilled Eye Filet 300g (G) <i>Served sliced medium rare, rosemary kipfler potatoes, green beans almondine with chimichurri and romesco sauce</i>	40

MAINS

Zucchini, Yellow Squash & Tofu Soba Noodles (V) <i>Tossed in soy mirin dressing, coriander pesto, house made chili garlic sambal, coriander, crispy fried shallots</i>	23
Mushroom & Lentil Bolognaise Stuffed Baked Eggplant (V) <i>Mozzarella, herbs, crusty bread and side green salad</i>	25
Tender Braised Lamb Shoulder Ragu <i>Pappardelle, greens pears, parmesan cheese, parsley</i>	25
Barbeque Squid & Chorizo with Pepperonata <i>Served with black olive dressing and grilled crusty bread</i>	25
Mussels & Clam Linguine <i>Creamy white wine sauce, black garlic butter, chili flakes, lemon, parsley</i>	28

CANDY SHOP

Contemporary Banoffee Pie	15
<i>Banana bread slice, dulce de leche chocolate ganache, banana semifreddo, chantilly cream, chocolate biscuit soil</i>	
Coconut Macaroons & Spiced Rum Butterscotch Ice Cream (G)	15
<i>Coconut mousse, grilled pineapple, mint and lime salsa, toasted coconut shavings</i>	
Boozy Summer Berries & Cream (G)	16
<i>Macerated berries in triple sec, sugar and mint, buttermilk icecream, crisp almond tuiles, praline dust</i>	
Seasonal Cheese Board (G)	
1 Cheese	8
2 Cheeses	16
3 Cheeses	24

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