

To Start or Share

Garlic butter loaf infused with olive oil rosemary rock salt & parmesan	16.5
Bruschetta vine ripened tomatoes basil parmesan balsamic	18.5
Toasted flat bread whipped cheese prosciutto pomegranate & honey	22.5
Tuna tartare guacamole micro coriander	24.5
Lamb cutlets parmesan crust romesco lemon	23.5
Pan seared prawns salmon avocado mousse crispy wafer marie rose sauce fresh lime	24.5
Beef Tataki garlic ponzu sauce	24.5
Duck Salad grilled pear rocket walnut roasted beetroot balsamic	23.5
Salt & pepper calamari rocket garlic aioli lemon	23.5
Pork dumplings w Asian greens soy ginger chilli dipping sauce	22.0
House made chicken liver pate mushroom brandy toast date jam	21.5

MAINS

Eye Fillet smoked portobello mushrooms roasted baby onion rosemary salt roasted gourmet potatoes pomegranate wine jus seasonal vege	54.5
12 hour roasted lamb shoulder smoked feta chermoula sauce Israeli cous cous buttered broad beans seasonal veg	42.5
Pork chop hoisin pepper & ginger pickled pineapple green beans sesame ginger mayo	36.5
300gm scotch fillet crispy onion rings truffle parmesan fries peppercorn sauce seasonal veg or salad	49.5
Chicken Breast sage mozzarella prosciutto lemon sage cream roasted crushed new season potatoes asparagus	39.5
Linguine alfredo chicken bacon mushroom sage cream	34.0
Mushroom ricotta tortellini brown butter crème fraiche crispy sage	36.5
Rigatoni Crab meat pea lemon basil pesto	36.0
Artisan beer battered Fish fresh gurnard fries salad tartare	34.0
Pan seared market fish (your waitperson will advise) on lemon crème fraiche risotto seasonal veg pistachio salsa verde	37.5

SIDES

Salad w vinaigrette 10.0	Fries Large 15.0 Small 7.0	Seasonal Vege \$10	Onion Rings 10.0	Fried Eggs x 2 6.0
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