

LUNCH served 11.30am – 3.00pm

Prawn salad, grapefruit, avocado, mixed leaves and herb crumb	25.00
Slow roasted lamb shoulder salad, sumac labne, mixed grains, parsley, shallot and spiced honey dressing	25.00
Panzanella, Italian bread salad, tomato, basil, cucumber, buffalo mozzarella	23.00
Wagyu beef burger, aged cheddar, bacon, cos lettuce, mustard aioli, beetroot relish and triple cooked hand cut chips	24.00

for sharing available 11.30am – 5.30pm

Ploughmans board, smoked ham hock terrine, aged cheddar, pickles, apple and toasted brioche	32.00
Chicken rillettes, chilli, fried shallots and coconut lime sauce	18.00
Citrus cured salmon, pickled beetroot, horseradish, dill, cucumber and lavosh	18.00
Tuna tartare, wasabi and ponzu dressing, shallot and beetle leaves	18.00
Seared scallop sliders, avocado, chilli jam, coriander	20.00
Seared chorizo, honey, parsley, crème fraiche and toasted ciabatta	16.00
Beer battered prawns, nahm jim, pickled cucumber, coriander, chilli and crushed peanuts	19.00
Shoestring fries, rosemary and chilli salt, mustard aioli	9.00

DINNER served from 5.30pm

STARTERS

Grilled prawns skordalia / grapefruit / avocado	21.00
Lamb rillettes spiced honey glaze / parsley, shallot & mixed leaf salad	20.00
Tuna tartare wasabi and ponzu dressing / shallot and betel leaves	21.00
Citrus cured salmon pickled beetroot / horseradish crème fraiche / dill / cucumber / lavosh	20.00
Seared scallops pickled carrot / cucumber / sweet chilli glaze	22.00
Potato gnocchi confit cherry tomato / olives / zucchini / feta / basil / lemon	19.00

MAINS

Linguini Prawns / clams / white wine / chilli / parsley / rocket	32.00
Roast chicken breast curried cauliflower puree / pickled raisin / toasted almonds	32.00
Grilled lamb backstrap slow roasted lamb shoulder / roasted beets / sumac labne	34.00
Grilled eye fillet Soubise / green beans / duck fat potato / jus	40.00
Grilled market Fish of the day (please ask your wait staff for todays special)	36.00
Beer battered fish of the day minted peas / crushed potato / warm tartare sauce / lemon	30.00
House made Potato gnocchi confit cherry tomato / olives / zucchini / feta / basil / lemon	28.00

SIDES

Garden salad, mixed leaves, radish cucumber, shaved fennel and french dressing	10.00
Lemon butter, honey glazed broccolini and baby carrots with toasted almonds	10.00
Mixed grains with parsley, shallot and preserved lemon labne	10.00
Garlic and rosemary roasted chat potatoes	10.00
Shoestring fries, rosemary and chilli salt, mustard aioli	9.00

DESSERT

Flourless chocolate cake, rhubarb and vanilla mascarpone	16.00
Pistachio and rosewater pannacotta with poached quince and praline	16.00
Pumpkin cheesecake, maple jelly, gingerbread crumble	16.00
Strawberry, watermelon and mint granita, coconut crème and coconut biscotti	16.00
Cheese Plate 1 cheese 16.00 / 2 cheese 20.00 / 3 cheese 24.00	