

BREADS

Turkish Bread w/ Confit Garlic, Balsamic & Olive Oil	15
Bruschetta w/ Capsicum, Tomato Relish & Burrata	11ea
Marinated Olives & Feta w/ Orange Zest, Dried Oregano, Dried Chilli & Olive Oil	23

ENTRÉES

Battered Soft Shell Crab w/ Mango Salsa, Charred Sliced Lime & Nam Jim (DF)	26
Duck Spring Rolls (2) w/ Char Siu Dipping Sauce (DF)	22
Arancini (3) w/ Pesto, Sun Dried Tomato, Parmesan & Aioli	24
Oysters	
Natural w/ Mignonette (DF/GF)	7ea
Kilpatrick (DF/GF)	8ea
Battered (DF)	8ea
Courgette Fritti w/ Herb Aioli (DF)	15
Roasted Beetroot w/ Gremolata, Ricotta, Pistachio, Balsamic & Olive Oil (GF)	18
Crispy Pork Belly (2) w/ Grilled Pineapple, Pickled Daikon & Kare-Kare Sauce (DF/GF)	24
Charred Carrots w/ Crispy Chickpeas & Gochujang Romesco (DF/GF)	18

MAINS

Fish & Chips w/ Mixed Salad & House Made Tartare (*DF)	26
Steak Sandwich w/ Caramelised Onion, Aioli, Swiss Cheese, Rocket & Fries (*GF)	29
Caesar Salad w/ Cos Lettuce, Croutons, Egg, Parmesan (DF)	19
Add Chicken	6
Add Prawns	8
Add Avocado	5
Grilled Salmon Salad	
w/ Cherry Tomato, Cucumber, Olives, Red Onion, Capsicum, Feta & Red Wine Vinaigrette (DF/GF)	33
Crispy Chicken Burger w/ Coleslaw, Korean Cucumber Salad & Gochujang Aioli (DF/*GF)	29
Crispy Pork Belly Salad	
w/ Mesclun, Cucumber, Apple, Red Onion, Cherry Tomato, Fried Shallots, Sesame Dressing (DF)	26
Stracciatella Pasta w/ Romesco & Cherry Tomato Confit	19
Steak Frites w/ Rocket Salad, Sliced Lemon, Béarnaise, & Fries	52

SAUCES & MUSTARDS

Peppercorn, Diane, Mushroom, Red Wine, Aioli, or Seeded, English or Dijon Mustard (GF) 3

SIDE DISHES

Chat Potatoes <i>w/ Leek Broth, Smoked Onion & Mustard Dressing (V/GF)</i>	Sml 9 Lge 16
Potato Chips <i>w/ Aioli</i>	Sml 9 Lge 16
Sweet Potato Chips <i>w/ Truffle Aioli</i>	Sml 9 Lge 16
Mash Potato (GF)	Sml 9 Lge 16
Sautéed Peas <i>w/ Parmesan & Mint (GF)</i>	Sml 9 Lge 16
Crispy Chickpeas <i>w/ Hummus, Tomato & Cucumber Salad (V/GF)</i>	Sml 9 Lge 16
Parmesan Salad <i>w/ Cos Lettuce, Parmesan, Breadcrumbs & Red Wine Vinaigrette</i>	Sml 9 Lge 16

DESSERTS

Blueberry Brûlée <i>w/ Almond Biscotti, Mixed Berry Compote & Vanilla Bean Ice Cream (GF)</i>	18
Tiramisu <i>w/ Chocolate Mousse & Toffee Crumble</i>	18
Caramel Cheesecake <i>w/ Caramelised Almonds & Italian Meringue (GF)</i>	19
Affogato <i>w/ Espresso, Vanilla Ice-cream, Biscotti & your choice of Liqueur (GF)</i>	21
Trio Cheese Platter <i>w/ Brie, Cheddar, Blue, Grapes, Crackers, Apple & Sultana Chutney</i>	29
Raspberry Sorbet <i>w/ Caramelised Pineapple & Mixed Berries (GF/DF/*V)</i>	18

LIQUEUR COFFEE

16.5

Australian (Rum) / French (Grand Marnier) / Italian (Amaretto)
 Irish (Tullamore Dew) / Jamaican (Tia Maria) / Mexican (Kahlua)
 Roman (Galliano) / Parisienne (Brandy)