
BREADS

Flame Grilled Sourdough	
<i>w/ Dukkah, Olive Oil & Black Italian Balsamic</i>	14
(OR) w/ Crème Fraîche & Truffled Olive Oil Drizzle	14
Chargrilled Garlic & Cheese Flat Bread <i>w/ Hummus & Herb Oil (V)</i>	14
Flat Bread <i>w/ Goats Cheese, Fig, Local Honey & Walnut</i>	16
Charcuterie Bruschetta (2) <i>w/ Prosciutto, Pesto, Rocket, Fetta, Tomato & Rosella Red Onion Jam</i>	16

ENTRÉES & STARTERS

Char Smoked Eggplant <i>Labna, Garlic, Orange Zest & Romesco (V/GF)</i>	18
Fried Crispy Duck Spring Rolls (2) <i>w/ Capsicum, Red Cabbage & Char Siu Dipping Sauce (DF)</i>	22
Potato Gnocchi <i>w/ Beet, Soft Fetta, Radicchio, Walnut, Fig, Rocket & Truffle Infused EVOO (V)</i>	22
Roasted Cauliflower <i>w/ Pomegranate, Pistachios, Shiitake, Turmeric Oil, Sumac & Raita (GF/*V)</i>	22
Classic Mediterranean Style Flash Fried Calamari <i>w/ Spiced Coating, Lemon & Caper Mayo</i>	22
Crispy Pork Belly <i>w/ Fennel, Mango and Celery Salsa, Grilled Apple & Chilli Hinted Peanut Sauce</i>	24
Salmon Rilette	
<i>White Wine Poached Flaked Salmon w/ Smoked Salmon, Parsley, Chives, Mustard Mayo & Toast Points</i>	25
Burrata <i>Burned Orange & Peach Salad w/ Lavender, Honey & Garlic Dressing (V/GF)</i>	26
Nduja Garlic Prawns <i>w/ Sautéed Spiced Shallot, Garlic, Capers & Grilled Sourdough (DF)</i>	26
Soda Battered Prawns <i>w/ Japanese Wasabi Sprinkle & Truffle Mayo (*DF)</i>	26
Seared Scallops <i>on Corn Purée, Salmon Roe & Prosciutto Crisp</i>	27

MAINS

Green Pesto Risotto <i>w/ Exotic Mushroom, Mascarpone & Semi Dried Tomato (V/GF)</i>	38
Chefs Fusion Style Ramen <i>Eastern Flavoured Beef Stock, Tofu, Asian Greens, Bean Shoots, Shiitake & Egg</i>	38
Flash Grilled Salmon <i>Asparagus & Salsa Verde w/ Apple, Celery, Witlof, Rocket & Aioli Dressing (GF/*DF)</i>	42
Asian Spiced Chicken Breast <i>w/ Pumpkin, Goats Cheese, Basil Gratin & Edamame (GF)</i>	42
Spanish New England Pork Chop <i>w/ Tomato, Garlic, Herbs, Capers, Savoury Rice & Wilted Spinach (GF)</i>	45
Roasted Pork Belly <i>w/ Smoked Aubergine Purée, Maple Carrots, Shiraz Jus & Apple Chutney (GF)</i>	45
Grilled Snapper Fillet <i>w/ Nut Brown Citrus Butter, Baked Roasted Root Vegetable & Greens (GF)</i>	46
Herb Crusted Lamb Rack <i>Cumin, Mint & Lemon Marinade w/ Butternut Purée, Paris Mash & Asparagus</i>	48
Duck Confit <i>w/ Creamy Polenta & Mushroom Ragout (GF)</i>	48
Flame Grilled Steak Frites <i>w/ Caesar Dressed Green Salad, Béarnaise & French Pomeroy Mustard</i>	65
400g Flame Grilled Premium T-bone Steak Frites <i>w/ Caesar Dressed Green Salad & Chips</i>	65
250g Eye Fillet <i>w Sautéed Mushrooms, Roasted Cabbage, Gremolata & Chasseur Sauce (GF)</i>	68

SIDE DISHES

A Melange of Vegetable (V/GF)	<i>Sml 9 Lge 16</i>
Broccolini w/ Almond Butter (V/GF)	<i>Sml 9 Lge 16</i>
Butter Green Bean, Bacon & Onion (GF)	<i>Sml 9 Lge 16</i>
Sweet Potato Chips (V)	<i>Sml 9 Lge 16</i>
Potato Frites	<i>Sml 9 Lge 16</i>
Paris Mash (GF)	<i>Sml 9 Lge 16</i>
Duck Fat Potato (GF/DF)	<i>Sml 9 Lge 16</i>
Roasted Carrots w/ Sumac, Aleppo Pepper, Tahini & Pistachios (V/GF)	<i>Sml 9 Lge 16</i>
Tomato & Caramelized Fetta Salad w/ Balsamic (GF)	<i>Sml 9 Lge 16</i>

SAUCES & MUSTARDS

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

DESSERTS

Cinnamon Cheesecake w/ Dulce de Leche & Coconut Ice Cream (GF)	18
Vanilla Bean Crème Brûlée <i>w/ Ginger Snap Tuile, Grand Marnier Liqueur, Fig & Mascarpone Ice Cream (GF/NT)</i>	18
Spiced Apple Pudding w/ Toffee, Butterscotch Sauce, Torched Banana & Vanilla Bean Ice-cream	18
Dark Chocolate & Black Berry Layer Cake <i>w/ Strawberry, Chocolate Ganache, Honey Rose Syrup & Raspberry Sorbet</i>	18.5
Affogato w/ Espresso, Vanilla Ice-cream & your choice of Liqueur (GF)	19
A Trio of Chefs Provincial Cheese Selection w/ Melba Crisps & Grapes	28
Extra Scoop Ice-cream, Gelato of Sorbet	5

LIQUEUR COFFEE

16.5

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