

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 (*GF)	52
Grilled Barramundi w/ Ratatouille, Confit Cherry Tomato & Parsley Oil (GF)	43
Sirloin Steak w/ Mashed Potato, Broccolini, Dutch Carrots & Red Wine Jus (GF)	56
Crispy Pork Knuckle w/ Green Beans, Chat Potatoes, Apple Sauce, Smoked Onion & Herb Dressing and choice of Soy Mustard Sauce or Gravy (DF/GF)	49
Achiote Spatchcock w/ Quinoa Salad, Mango & Jalapeño Salsa (GF)	49
Lamb Rump w/ Sautéed Green Peas, Lettuce, Bacon, Char Grilled Scallion, Mint Pea Puree & Red Wine Jus (GF)	52
Salmon Fillet w/ Sautéed Carrot, Leek, Chickpea, Mustard Cream Dill Sauce & Herb Oil (GF)	39
Roasted Cauliflower w/ Cumin, Coriander, Herb Salad & Romesco Sauce (DF/GF)	29

PIZZA

(GF) Gluten Free Pizza Base available on request. Extra \$4.

Fig & Prosciutto w/ Fig Jam, Mozzarella, Prosciutto, Feta & Rocket	26
Courgette & Pesto w/ Stracciatella	23
Garlic Shrimp w/ Gremolata, Parmesan, Mozzarella	31
BBQ Ground Beef w/ Capsicum, Red Onion & Mozzarella	28

SIDE DISHES

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

SAUCES & MUSTARDS

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

DESSERTS

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

LIQUEUR COFFEE

16.5

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