

DINNER MENU

TO START

Garlic & Herb Flat Bread 10.0
Confit garlic & herb butter + grana padano + balsamic reduction | V

Grilled Pita Bread 10.0
Hummus, harissa & dukkah | V

Bruschetta 12.0
Sourdough + tomato & red onion + basil + buffalo mozzarella | V/ADF/AGF

ENTRÉE

Duck Spring Roll 15.0
Duck spring roll + petit herb & bean sprout + ginger plum dip | DF

Arancini Balls 12.0
Roast pumpkin & cheddar arancini + creamy pesto | V

Salt & Pepper Calamari 14.0
Rocket + pickled onion + zucchini + caper berries + pinenuts + preserved lemon mayo | DF

Coconut Prawn 14.0
Sriracha & lime + pickled slaw

MAINS

Market Fish 27.0
Please see you waiter for today's special

Scotch Fillet 28.0
Scotch fillet cooked to your liking + rustic chip + béarnaise sauce + onion jam + garlic butter mushrooms & roast tomato | ADF/AGF

Chicken Breast 25.0
Sage & onion gnocchi + pancetta & sprouts + parmesan + hazelnut

Lamb Shoulder 25.0
Braised lamb shoulder + spiced cauliflower, barley & fetta salad + beetroot hummus + yoghurt dressing + pita crisp

Sweet Soy Pork Belly 24.0
Twice cooked pork belly + sweet soy & ginger glaze + cabbage pancake + carrot miso puree

Harvest Salad 19.0
Root vegetables + haloumi + pearl cous cous + baby spinach + dijonnaise + candied pecan + craisin | V/AGF
Add chicken or haloumi 5.0

SIDES

- Roast Baby Chats** + rosemary & shallot | GF/DF 7.0
- Brocolini & Beans** + confit garlic butter | GF/ADF 7.0
- Rocket, Zucchini & Parmesan Salad** + lemon dressing | GF/ADF 7.0
- Chips** + aioli 7.0

DESSERT

- Cheesecake** 10.0
Baked caramel cheesecake + brulee ice cream
- Chocolate Pudding** 10.0
Self-saucing chocolate pudding + vanilla ice cream
- Brulee** 10.0
Vanilla bean brulee + biscotti | AGF
- Affogato** 7.0
Espresso + ice cream
- Add Liqueur 5.0
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