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| warm connoisseur olives <small>G VE</small> | 6.5 |
| grilled chorizo sausage + lemon | 7.5 |
| labneh herb cheese, ciabatta crostini, fried artichoke <small>v</small> | 14 |
| duck, pear + cognac sausage rolls, ginger plum glaze | 12 |
| turkish bread with duo of dips, dukka, evoo + balsamic <small>v</small> | 12 |
| baked baguette, french butter | 5.5 |
| garlic + herb sour dough <small>v</small> | 8.5 |
| pizza | 25 ea |
| · chicken, chorizo, smoky bbq sauce | |
| · smoked salmon, aioli, rocket, capers | |
| · prawn, rocket, coriander pesto, pancetta | |
| · potato, artichoke, rosemary, persian feta <small>v</small> | |
| · prosciutto, lamb, wild mushrooms, semi-dried tomato | |
| croissant dough pastry tartlet of wild mushrooms, pesto + danish feta, baby leaves <small>v</small> | 15 |
| house smoked chilled chicken caesar | 16 / 26 |
| tasting plate – daily selection | dp |
| charcuterie plate - duck rilette, chicken liver parfait, asian glazed pork belly, quince paste, apple relish, breads | 25 |
| 150 beef burger – jumbo beef pattie, fresh tomato, lettuce, onion jam, beetroot, cheese, bacon, egg, tomato relish + chips | 19.5 |
| goats cheese + spinach ravioli, pumpkin chilli cream sauce, shaved parmesan <small>v</small> | 14 / 24 |
| chicken, pine nut + bacon fettuccini, porcini mushroom cream reduction | 14 / 24 |
| spinach + ricotta cannelloni, olive napoleon sauce, garlic croutons <small>v</small> | 12 / 22 |
| eye fillet 220g | 38 |
| scotch fillet 280g | 36 |
| sirloin 300g | 34 |
| all with parmesan royal blue potato crush, petite glazed carrots, sugar peas, confit garlic jus | |
| steak sandwich – scotch fillet, swiss cheese, tomato kasundi, smoky bbq sauce, onion jam, baby leaf salad or chips + aioli | 19.5 |
| chicken, avocado, bacon baguette, baby leaf salad | 15.5 |
| slow braised beef + guinness pie, mushie peas, onion jam | 25 |

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| stacked roasted pumpkin, zucchini, eggplant, capsicum, soy roasted cashews, olive ciabatta + rocket truffle oil salad <small>VE</small> | 16 / 26 |
| parmesan crusted chicken tenderloins, braised choko, cherry tomato, red onion, persian feta, ligurian baby olives <small>G</small> | 32 |
| beer battered barramundi, chips, greek salad, mild chilli aioli | 23 |
| today's fresh catch | mp |
| salt + pepper squid, chilli lime dipping sauce, baby leaf salad | 25 |
| smoked salmon, radicchio + tatsoi salad, chive potato rosti, citrus dressing <small>G</small> | 19 / 29 |
| za'atar dusted lamb cutlets, eggplant, kasundi tossed potato, grilled zucchini, coriander seed jus | 36 |
| extras | |
| garden salad | 8 |
| caesar salad | 9 |
| vegetables – seasonal | 9 |
| chips | 7.5 |
| cajun spiced wedges + aioli | 9 |
| desserts | |
| kaffir lime brulee, almond biscotti <small>G</small> | 9 |
| bitter chocolate torte, espresso ice cream | 14 |
| black sticky rice pudding, caramelised pineapple, double cream | 9 |
| coconut bread + butter pudding, rum + raisin ice cream, rum anglaise | 9 |
| macadamia caramel tartlet, green apple sorbet | 14 |
| free form apple tart, coconut ice cream, vanilla persian fairy floss | 10 |
| cheese for one/two | 17.5 / 23.5 |

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