



- SMALLER -

Immerse baked bread with chef's choice of dip, olives, parmesan oil and salt (V)

\$17

Chorizo and Manchego croquette, chickpea, corn, roast pepper salad, smoked paprika aioli and a jalapeño dip

\$18

Braised BBQ pork belly, sweet sour sauce, peanuts and an Asian herb cucumber salad (GF, DF)

\$19

Dukkha crusted Eye Fillet carpaccio with French radish, heirloom cherry tomato, pomegranate and preserved lemon dressing (DF, GF)

\$ 21

Kuro Prawns, soba noodles, edamame, radish, cucumber, coriander, roast sesame dressing and renkon (DF, V*)

\$21

Ginger, turmeric and chili calamari, wombok, cucumber, coriander, shallot and vermicelli noodle salad.

(GF, DF)
\$19/\$34

- LARGER -

Pan Fried Gnocchi with buttered seasonal vegetables and green leaves in Chardonnay with goats' cheese. (V,DF**)

E\$18 or M\$32

Reuben Sandwich, silverside, Swiss cheese, sauerkraut, Russian mayonnaise, gherkin and jalapeno relish with beer battered chips and smokey bbq aioli.

\$29

Macadamia and sourdough crusted Barramundi fillet, celeriac puree, braised witlof, legumes, fennel and a Shiraz reduction.

\$41

Chicken breast, prosciutto, truffled creamed potato, broccolini, mushroom and port fricasse (GF)

\$38

5 spiced roast Pork belly, sweet potato and ginger puree, Asian vegetables, sesame with Davidson plum sauce.(DF, GF)

\$39

Sirloin, thyme potato fondant, pea puree, buttered broccolini, red wine jus.

(GF)

\$44

- SIDES \$9 -

Rosemary and garlic roasted potatoes (GF, DF, V)

Chilled broccolini, choy sum, chili, wakame salad in sesame with renkon (GF, DF, V)

- DESSERTS \$16 -

Orange and ginger cheesecake, yuzu curd and cream

Honey, pistachio and fig bombe Alaska with rhubarb puree, sable and cream

Dragon fruit panna cotta with coconut sorbet, pineapple and black rice (DF, GF, Vegan)

Chocolate fondant, coffee caramel, white chocolate mousse and a salted caramel macaron

GF = Gluten Free, V= Vegetarian, DF = Dairy Free please see wait staff for alternate menu