



**- SMALLER -**

Immerse baked bread with chef's choice of dip, olives, parmesan oil with salt **(V)**  
**\$17**

Scarmorza arancini, pesto oil, aioli, semi dry tomato, jamon & parmesan with red shiso. **(V\*\*, GF\*\*)**  
**\$18**

Braised BBQ pork belly, sweet & sour sauce, toasted sesame and an Asian herb cucumber salad **(GF, DF)**  
**\$19**

Hiramasa Kingfish Sashimi, red curry sauce, coconut cream, coriander, tostone and lime **(GF, V)**  
**\$22**

Chicken Karaage on vermicelli noodles salad, Thai dressing, wombok, capsicum, cucumber, carrot, tomato with fresh herbs & Sriracha mayo **(GF)**  
**\$21**

Dukkah dusted Squid, chickpea salad with cherry tomato, citrus, roast capsicum, eggplant, zucchini, chard, herbs, hummus, pomegranate, beetroot & orange dressing. **(GF, DF)**  
**E\$19 or M\$34**

**- LARGER -**

Pan Fried Gnocchi with braised Beef cheek ragout, green seasonal vegetables & leaves with goats' cheese **(DF\*\*)**  
**E\$19 or M\$34**

12 hour pulled Lamb shoulder burger with grilled haloumi in brioche, leaves, tomato, cucumber, garlic yoghurt with beer battered chips. **(LF\*\*, GF\*\*, DF\*\*)**  
**\$29**

Humpty Doo Barramundi fillet, Lyonnaise potato and swede, preserved lemon buttered asparagus, baby carrots & zucchini, tarragon & caper cream sauce. **(GF, LF)**  
**\$41**

Chicken breast, prosciutto, mustard mash potato, buttered broccolini, mixed mushrooms, red wine jus, **(GF)**  
**\$39**

Roast Pork belly, pickled baby cucumber and fennel, celeriac and potato gratin, edamame with a saffron & Moscato reduction **(GF, LF)**  
**\$42**

Sirloin, pomme duchesse, pea puree, buttered baby leek, confit shallot, parsnip and red wine jus. **(GF)**  
**\$45**

**- SIDES \$9 -**

Rosemary & garlic roasted potatoes **(GF, DF, V)**

Roast sweet potato, black bean, spinach, radish & citrus dressing **(GF, DF, LF, V)**

**- DESSERTS \$17 -**

Tonka bean custard tartlet, cherry & pear compote, white chocolate mousse & bee pollen

Coconut & Lime Sago with wild rice, mango puree, lychee & berries **(GF, Vegan)**

Chocolate & ginger pudding, plantain, lychee, yuzu, coconut & mango sorbet

Orange Blossom panna cotta with vanilla bean mascarpone, berries, pomegranate & pistachio tuile **(Nuts, GF\*\*)**

**-GF = Gluten Free, V= Vegetarian, DF = Dairy Free, LF = Low Fructose, \*\* = Can be altered**