



- 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 micro basil. **(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, plaintain and lime **(GF,)**
\$22

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

Dukkah dusted Squid, chickpea salad with cherry tomato, citrus, roast capsicum, eggplant, zucchini, herbs, hummus, pomegranate, citrus 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 beans, 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 & tuile **(GF**)**

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