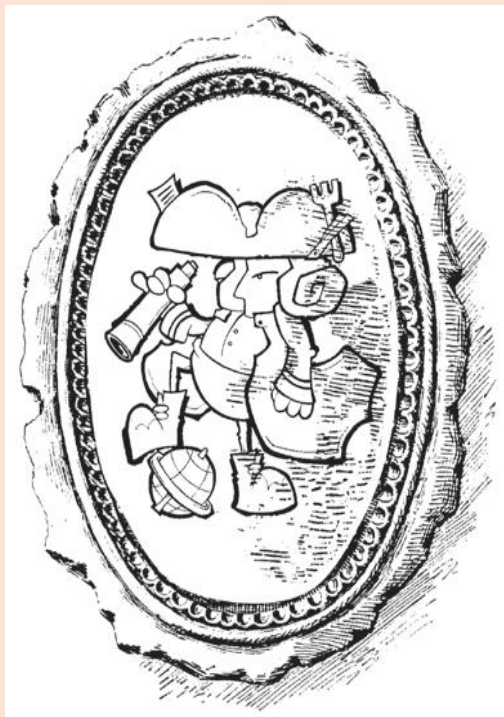


MENU



TAPAS

Sourdough w/ extra virgin olive oil & dukkha (v)	9
Dips w/ ciabatta bread	11
Marinated olives w/ feta & grissini (#)	9
Duck & Cognac parfait w/ blueberry	14
Chutney, cornichons & sourdough	
½ kg Macerated Wings w/ Smokey dipping sauce	14
Jalapeno peppers w/ cream cheese, bacon & aioli #	13
King prawns w/ baby bocconcini, tomato corn relish	17
Lamb ribs w/ peach, rosemary stuffing, yoghurt	16
Prawn, crab, lobster Ravioli w/ capers, chilli cream reduction	18
Panko camembert w/ orange cranberry glaze	14
Pumpkin & sage arancini w/ bocconcini, basil, aioli	13
Lamb cutlets w/ smoked yoghurt, mint, caper berries (#)	18
Haloumi & chorizo w/ peach, heirloom tomato, rocket	14
Vodka Fennel Cured Salmon w/ blood orange, caviar (#)	17
Field mushroom w/ goats cheese, spinach, pine nuts, chimichurri (#)	14
Charcuterie board w/ Prosciutto, fennel salami, kiss peppers	21
Baby bocconcini, cornichons, blueberry chutney, sourdough	

Denotes Gluten Free

MAINS

200-gram Eye fillet w/ smashed potato, sour cream, bacon, broccoli	34
Lamb cutlets w/ endive, fennel, orange, almond, mozzarella	28
Chimichurri (#)	
Steak & rib combo w/ 200-gram sirloin, ½ rack pork ribs & Slaw (#)	38
Sauces – Jus, Pepper, Mushroom, chimichurri (#)	3
Pork cheeks w/ peach stuffing, apple fennel pure, baby carrots, jus	28
Whole young chicken w/ ancient grains, endive,	27
heirloom tomato smoked yoghurt	
Barramundi w/ chat potatoes, broccoli, asparagus, lemon le blanc (#)	31
Prawn, crab, lobster ravioli w/ caper, chilli cream reduction	32
Southern fried chicken burger w/ onion jam, pickle	24
tomato, slaw, cheddar, bacon, chipotle, onion rings & chips	
Beer battered barramundi w/ chips & salad	22
Prawn & balmain bug risotto w/ vivaneau, spinach	29
chilli, pea & crème fraiche (#)	
Wild mushroom w/ exotic mushrooms	24
truffle paste, pecorino, butter, fresh egg pappardelle	
Pumpkin & saffron risotto w/ asparagus, confit tomato,	24
pine nuts (#)	
Wagyu burger w/ onion jam, pickle, tomato, slaw, cheddar	24
Bacon, fry sauce, onion rings & chips	

Denotes Gluten free

SIDES

Polenta chips w/ aioli & pecorino	9
Mac & cheese w/cauliflower puree, cheese, truffle oil	9
Chips & aioli	6
Garden salad w/ lemon mustard dressing (#)	9
Seasonal vegetables w/ garlic (#)	9
Onion rings w/ aioli dipping sauce	9
Smashed potatoes w/ sour cream & bacon	9

DESSERTS

Tiramisu w/ Kahlua, mascarpone, chocolate fudge, coffee	13
Salted caramel panna cotta w/ White chocolate & salted caramel popcorn (#)	13
Vanilla bean brulee w/ Macadamia ice cream & raspberry glaze (#)	15
Chocolate & honeycomb cheesecake	15
w/ honeycomb chocolate ice cream, biscotti & plum orange compote	
Affogato w/ liqueur (#)	12
Cheese Board w/ quince paste, blueberry chutney & lavish	21
Aged Cheddar (cow's milk) Manchego (sheep's milk)	
Gorgonzola Blue (cows milk)	

Denote Gluten Free