Entrees

**Calamari** 19

Sichuan Spiced calamari, orange, roquette salad, black aioli (DF)

**Scallops** 19

Japanese scallops, burned ginger, garlic & eschalot, toasted nori, salmon roe (GF, DF)

**King Fish** 19

Hiramasa king fish ceviche, horseradish, yuzu curd, pomegranate (GF)

**Beef** 19.5

Grilled sliced beef with fresh lime juice, sweet chilli, brown sugar dressing, seasonal leaves (DF)

**Spatchcock** 19.5

Baby bird roulade, roasted pine nuts, smoked capsicum puree, crispy parsnip (GF, DF)

**Tomato** 18

House made tomato relish, crispy tart, balsamic zucchini, goat cheese (V)
Corn & Haloumi  18.5
Charcoal corn, grilled haloumi cheese, roquette leaves, orange and mint vinaigrette (VG*, GF)

Pizetta  16.5
Chilli or rosemary pizetta, garlic, burrata (VG*, GF)

To Share

Charcuterie Board  2 ppl 36
House cured fish, Bresaola, Prosciutto, Ham, cornichons, chef’s selected dips, lavosh, grissini, crackers (GF*, DF*)

Chef’s pairing suggestion:

Cheese Board  2 ppl 36
Chef selected Australia and imported soft and hard cheeses, cornichons, dips, lavosh, grissini, crackers (V, GF*)

Chef’s pairing suggestion:

Sides

Chips, rosemary salt, black aioli  11
Beans, buttered, Parmesan cheese  16
Roquette, pickled fennel, orange salad  16
Chat potato, duck fat, thyme  16
Mains

**Catch of the day** 35

Beer battered or grilled fresh fish of day, with chips and salad, tartare sauce

**Chicken** 32

Coconut poached chicken breast, rice cake, lychee red curry sauce, basil oil (GF, DF)

**Duck** 34

Confit duck leg, pomme puree, salted egg yolk, redcurrant, crispy kale, red wine jus (GF)

**Steak of the day** *market price*

See specials

**Lamb** 38.5

Cumin & garlic lamb rump, rosemary sweet potato mash, broccolini, red wine jus

**Gnocchi** 29.5

Pumpkin and ricotta gnocchi, smoked paprika cauliflower, baby spinach, house made napolitana, Parmesan cheese (V, VG*)

**Pasta** 30.5

Spaghetti Carbonara, pancetta, eschalot, béchamel, riesling, parmesan cheese (V*)
Kids Menu

Fish & Chips  14

Ham and pineapple pizza (GF*)  14

House crumbed chicken nuggets  14

Spaghetti, tomato base, Parmesan cheese  14
Dessert Menu

Lemon Curd Tart  14.5
Mascarpone, seasonal berries, crispy meringue, citrus shard

Tiramisu  14.5
Savoiardi sponge with mascarpone & cold coffee sabayon

Sticky Date Pudding  14.5
Served with butterscotch sauce & vanilla bean ice cream

Panna Cotta  14.5
Served with rhubarb, candied walnuts

Gelato  14.5
Served with fresh fruit jelly