

SMALL PLATES

(3PM ONWARDS)

MARINATED AUSTRALIAN OLIVES Lemon, garlic, chilli, herbs VGN GF	9.0
GARLIC FOCACCIA Confit garlic, parmesan, crispy rosemary v	12.0
SMOKED TROUT DIP Sea lettuce, roast seeds, olive oil crispbread	18.0
LAMB KOFTA Tahini, cucumber & pomegranate GFO	24.0
ARANCINI: SAFFRON, MOZZARELLA & BASIL Bravas sauce, rocket	18.0
BURRATA Marinated capsicum, olive, marjoram oil GFO v	26.0
DEEP FRIED CALAMARI Dashi emulsion, togarashi, lemon DF	26.0
DIPS & PICKLES Hummus, baba ganosh, pickles & warm pita VGN	29.0

V=VEGETARIAN VGN=VEGAN GFO=GLUTEN FREE OPTION DF=DAIRY FREE

DINNER

LARGE PLATES (FROM 5PM)

MAFALDINE PASTA Chorizo & tomato ragu, ricotta, oregano	29.0
BAKED AGRO DOLCE EGGPLANT Fried polenta, romesco, smoked almond VGN	32.0
CRISPY BEER BATTERED FISH Fries, rocket, radicchio, yoghurt tartare	30.0
ROAST BEEF FILLET Potato galette, broccolini, garlic butter, shallot GFO	39.0
ROAST DUCK BREAST, GREEN MANGO SALAD Cherry tomato, chilli, vermicelli, peanuts, fragrant herbs GF	39.0
BAKED SALMON Sauteed wilted greens, smoked soy dressing, jasmine rice GFO DF	37.0

SIDES

CRISPY FRIES Smoked chicken salt, aioli V DF	11.0
SEASONAL GREENS Lemon, chilli, garlic DF VGN	12.0
COS LETTUCE Caesar dressing, fried bread, Parmesan	14.0

DESSERTS

CHOCOLATE TRIFLE Ginger, peanut, miso caramel	16.0
PEACH & PROSECCO GRANITA Whipped coconut & raspberry GF VGN	14.0
PAVLOVA Mango, passion fruit, mascarpone cream GF	16.0

V=VEGETARIAN VGN=VEGAN GF=GLUTEN FREE GFO=GLUTEN FREE OPTION DF=DAIRY FREE