

SMALL PLATES

Toasted Ciabatta with Confit Garlic Butter	\$12
Marinated Olives	\$16
Grilled Haloumi with Agrodolce Capsicums & Molasses	\$20
Vanella Burrata, compressed watermelon & Italian Glaze	\$23
Roasted Pumpkin, Kale, Vegan Fetta with Pepitas & Pomegranate seeds	\$18
Salt & Pepper Squid with lemon cheek & Aioli	\$18
Tomato & Pea Leaf Pesto Arancini with grana padano	\$18
Prosciutto with pickled fennel & pecorino served with Grissini & Olive Oil	\$19
Spanish Garlic sauteed prawns in a rich tomato herb marinara	\$25

SALADS

Caesar Salad with fresh Croutons & Parmesan	\$18
Watermelon Salad with fresh Cucumber, Tomato, Spinach, Rocket & Fetta	\$18
Pumpkin Salad with roasted Cauliflower, Capsicum, Spinach, Rocket, Pine Nuts & Pepitas	\$18
Add Chicken	\$8
Add Smoked Salmon	\$10
Add Haloumi	\$8

V - VEGETARIAN | VG - VEGAN

Whilst we do our best to deliver every request possible, we cannot rule out cross contamination as we do not operate an allergen free kitchen. All Burgers cooked well done. Please note that a 10% surcharge applies on Sunday and a 15% surcharge applies on public holidays

LARGER PLATES

Wagyu Beef Burger on potato bun served with fries	\$26
Pea & Mint Mafaldine, with zucchini, goats feta & gremolata	\$24
Spicy Chorizo Casarecce in a rich tomato & basil marinara	\$26
Peking Duck & Mushroom Risotto	\$37
180g Eye Fillet with roast Tomato, Chat potatoes & jus	\$48
Pesto Grilled Chicken with Roasted Cauliflower & Pumpkin	\$30
300g Pork Cutlet served with roast potatoes, Broccolini, Apple Sauce & Jus	\$35
Snapper Fillet on a bed of asparagus, Potato Rosti & Finger Lime Beurre Blanc	\$35

ON THE SIDE

Sautéed Broccolini with Toasted Seeds	\$12
Fresh Market Salad	\$8
Fries (VG)	\$10
Sweet Potato Fries	\$14
Chat Potatoes	\$14

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TO FINISH

Lemon curd tart with crème fraiche & crisp raspberries	\$16
Strawberry & Basil Cheesecake	\$16
Chefs Gelato Selection (V)	\$16
Chefs Cheese Selection	\$35



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DINNER