

STARTER

Bread and Dips (V) 13
rustic bread | hummus | basil pesto

Hass Avocado Salad (GF/DF) 15
charred cucumber | mix salad | spring peas | white balsamic vinaigrette
(Add on Smoked Salmon available - 7)

Salt and Pepper Calamari – Highly Recommended 19
radish rocket salad | squid ink aioli

Pork Belly and Scallop (DF) – Chef’s Favourite 21
honey soy glazed pork | pickle fennel | apple jam
(We can make it gluten free version)

Rosemary Lamb Kofta 18
cumin tzatziki | pickle cucumber | onion ash

BBQ Island Skull Tiger Prawns 25for3 32for5
preserved lemon | crispy shallots | sweet chilli caramel

MAINS

Market Fish of the Day (GF) 35
spring herbs & fennel salad | coconut green pea sauce

Grass-Fed Rib Eye Steak on Bone -Vic (GF/DF) 42
king brown mushroom | broccolini | mushroom jus

Grill Chicken Breast 32
sautéed spinach | granny apples & walnut salad | porcini cream

Prawn Linguine- Highly Recommended 34
prawn bisque | medley tomatoes | spinach| pine nuts

Risotto Primavera (GF/V) 27
spinach | peas | leek | chives | pine nuts | parmigiano reggiano
(we can make it vegan and nut free version)

Herb Crusted Braised Beef Cheek 38
broccolini | onion rings | pepper jus

Chef Ash’s Grandma’s Butter Chicken 30
aromatic tomato gravy | crispy shallots | steamed rice | yogurt | grandma’s recipe

MINI SIDES 6

Roasted Seasonal Vegetables (GF/V)

Seasonal Garden Leaf Salad (GF/V)

Caper Butter Broccolini (GF/V)

Steamed Jasmine Rice (GF/V/DF)

Shoestring Fries with Truffle Aioli 9

DESSERT 14

Passion Fruit Semifreddo
passion fruit coulis | biscuit crumbs | vanilla cream

Strawberry Sorbet
macerated strawberries | chocolate pearl | meringue

House Carrot Walnut Cake
mascarpone | carrot jam | caramel | carrot crisp

Cheese Platter 25
selection of house cheeses | crackers | fruit preserves and nuts

