



DINNER MENU

OPEN DAILY: 4pm -9pm

SMALL PLATES

Spicy Bourbon Pork Belly (G.F) 20

Served with Bourbon BBQ Sauce & micro salad

Harissa & Maple Carrot Salad (V + G.F) 20

Roasted heirloom carrot and Asparagus salad w/ garlic infused cashew cream & goats curd

BBQ Octopus (G.F) 22

Served with Skordalia, confit chili, green olive and herb salad

Duck Salad (G.F) 22

Warm confit Duck, baby beetroot and orange salad

Coconut & Caramel Prawns (G.F) 23

Coconut and pepper caramel prawns with bean puree, toasted coconut & Asian herb salad

Cheese & Charcuterie Plate for Two 35

Sopressa, Smoked Ham, Cornichons, Cheddar, Camembert, Pear, Crispbread

GF: Gluten Free **V:** Vegetarian
15% surcharge on public holiday

MAINS

Spicy Cauliflower Salad (VEGAN, G.F)	30
<i>Served with Broccoli, Sweet Potato, Zucchini flower, herb sabzi & roasted cashews</i>	
Harissa Roast Lamb (G.F)	35
<i>Harissa roast lamb rump with a baba ghanoush, rosemary sweet potato, broccolini, pomegranate</i>	
Crispy Skin Salmon	35
<i>Served with soba noodles, bok-choy, snow peas and miso broth</i>	
300g Black Angus New York (G.F)	36
<i>Served with Pont -Neuf Potatoes, Café de Paris Butter & veal Jus</i>	
280g Black Angus T-Bone (G.F)	38
<i>Served with Pont -Neuf Potatoes, Café de Paris Butter & veal Jus</i>	
400g Black Angus Rump Steak (G.F)	38
<i>Served with Pont -Neuf Potatoes, Café de Paris Butter & veal Jus</i>	
Chargrilled Spatchcock (G.F)	40
<i>Char grilled spatchcock served with roasted potato, broccolini and a roast chili dressing.</i>	

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EXTRAS

Mashed Potato (G.F)	8
Bowl of chips (G.F) <i>Served with side of aioli</i>	8
Garlic Bread	10
Garden Salad <i>Butter lettuce, petit bouche, heirloom tomatoes, cucumber with Italian dressing</i>	10
Seasonal Vegetables (G.F) <i>Steamed baby carrots, asparagus, broccolini, cauliflower & zucchini flower</i>	11

KIDS MENU

Chicken Nuggets <i>Served with side of chips</i>	14
Battered Fish & Chips <i>Flathead & a side of chips</i>	14
Cheeseburger <i>Served with side of chips</i>	14
Pasta <i>Spaghetti Bolognese</i>	14

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DESSERTS

Baked Cheesecake	16
<i>Chocolate Ripple New-York Cheesecake, w/ berry coulis & vanilla ice-cream</i>	
Chocolate & Peanut Butter Fondant	16
<i>Served with peanut, chocolate crumb & salted caramel ice-cream</i>	
Tiramisu	17
<i>Coffee, Tia-maria syrup & vanilla ice-cream</i>	
Vegan Chocolate Cake (VEGAN, G.F)	18
<i>Served with raspberry sorbet and chocolate soil</i>	

TEA AND COFFEE

Coffee	4.5 / 5.5
<i>Cappuccino - Flat White - Latte - Mocha - Long Black - Espresso - Macchiato - Chai Latte</i>	
Tea	4
<i>Earl Grey - English Breakfast - Peppermint - Green Tea - Lemon & Ginger</i>	
Specialty Milks	+ 0.5
<i>Soy - Almond - Oat - Lactose Free</i>	

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