

## + SMALL PLATES

House marinated olives <i>(VE,GF)</i>	\$9
House baked focaccia, extra virgin olive oil <i>(VE)</i>	\$9
Truffle arancini, truffle aioli <i>(V)</i>	\$10
Beetroot hummus, walnuts, herbs, flatbread <i>(VE, GFO)</i>	\$13
Sticky chicken wings, Gochujang sauce, sesame seeds, pickled daikon <i>(GF, DF)</i>	\$13
Lamb spare ribs, salsa verde, lemon <i>(GF, DF)</i>	\$19
Duck liver pâté, summer berry jam, toasted sourdough <i>(GFO)</i>	\$15
Crispy calamari, chilli salt, chipotle aioli, snow pea tendrils, lemon <i>(GF, DF)</i>	\$14
Caprese salad, tomato, buffalo mozzarella, pesto, balsamic, pine nuts, basil <i>(GF,V)</i>	\$16
Beef tartare, shallots, gherkins, capers, cured egg yolk, mustard aioli, crostini <i>(DF)</i>	\$16
Seared scallops, carrot purée, citrus salad, lemongrass foam <i>(GF, DF)</i>	\$22
Oysters ½ dozen	
Natural <i>(GF, DF)</i>	\$20
Apple Cider Vinaigrette <i>(GF, DF)</i>	\$22
Rockefeller	\$24

## + SALADS

Halloumi, mixed leaves, cherry tomato, red onion, cucumber, olives, avocado, lemon dressing, beetroot hummus <i>(GF, V)</i>	\$18
Caesar salad, grilled chicken, smoked bacon, cos lettuce, croutons, parmesan, boiled egg	\$18
Prawn cocktail salad, tomato salsa, guacamole, black beans, cos lettuce <i>(GF, DF)</i>	\$18

## + MAIN PLATES

Hatch Wagyu beef burger, tomato, pickles, rocket, cheddar, Sriracha mayo, brioche bun, chilli salted chips	\$20
300g Black Onyx scotch fillet, char-grilled broccolini, Yorkshire pudding, mustard jus	\$45
220g Cape Grim sirloin, fondant potato, garlic bok choy, red wine jus <i>(GF, DF)</i>	\$35
Market fish, braised leek, sun-dried tomato, gremolata, lemongrass foam <i>(GF, DF)</i>	\$32
White wine steamed mussels, garlic, chilli, parsley, lemon, toasted sourdough <i>(DF)</i>	\$30
Roasted duck breast, grilled spring onion, pickled daikon, sun-dried tomato, plum sauce <i>(GF, DF)</i>	\$35
Ossobuco, soft polenta, gremolata	\$32
Angel hair pasta, king prawns, garlic, chilli, parsley, garlic crumbs <i>(DF)</i>	\$28
Rigatoni pasta, braised duck ragu, garlic, chilli, basil, parmesan	\$27
Linguine, olives, cherry tomato, mushrooms, Napoli and cream sauce, crispy kale <i>(V, DFO)</i>	\$24
Risotto of the day <i>(V, DFO)</i>	\$24

## + SHARED PLATES

Slow cooked lamb shoulder, herbs, lemon dressing <i>(GF, DF)</i>	\$65
Beef cheek Bourguignon, char-grilled baby carrots, snow pea tendrils <i>(GF, DF)</i>	\$55
Grilled whole chicken with herb and garlic butter, roast sweet potato, gremolata <i>(GF)</i>	\$45
Crispy pork hock, sauerkraut, gherkins, honey-soy glaze <i>(GF, DF)</i>	\$45
Roast whole market fish, citrus salad, lemon <i>(GF, DF)</i>	\$68

## + PIZZA

Garlic, mozzarella, herbs <i>(V)</i>	\$12
Margherita, cherry tomato, fior di latte, basil, Napoli sauce, extra virgin olive oil <i>(V)</i>	\$20
Wild mushrooms, porcini, garlic, fior di latte, mozzarella, herbs <i>(V)</i>	\$24
Artichokes, roasted balsamic onions, cherry tomato, fior di latte, Napoli sauce, feta <i>(V)</i>	\$24
Pepperoni, red onion, mozzarella, olives, feta, Napoli sauce, oregano	\$24
Roast chicken, smoked bacon, salsa verde, mozzarella, rocket, Sriracha mayo	\$24
Supreme, ham, pepperoni, mushrooms, capsicum, olives, artichokes, onion, Napoli sauce, mozzarella	\$29

\*GF pizza base \$5

\*Vegan cheese \$2

## + SIDES

Steamed greens, garlic, brown butter <i>(GF, V)</i>	\$8
Rocket, manchego, nuts and seeds, lemon dressing <i>(GF, V)</i>	\$8
Roast carrots, tahini yoghurt, pumpkin seeds <i>(GF, V)</i>	\$8
Potato salad, onion, pickles, boiled eggs, mustard aioli, chives <i>(GF, DF, V)</i>	\$8
Char-grilled corn on the cob, smoked butter, parmesan, herbs <i>(GF, V)</i>	\$9
Chips, chilli salt, aioli <i>(GFO, DF, V)</i>	\$8
Sweet potato chips, chipotle aioli <i>(DF, V)</i>	\$9

Please note one bill per table

15% surcharge applies to all accounts on public holidays.

## \$39PP SET MENU

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MINIMUM 4 PEOPLE

### + **ENTRÉE** (SHARED)

House marinated olives

Beetroot hummus, walnuts, herbs, flatbread

Crispy calamari, chilli salt, chipotle aioli, snow pea tendrils, lemon

Margherita pizza, cherry tomato, fior di latte, basil, Napoli sauce, extra virgin olive oil

### + **MAINS** (SHARED)

Grilled whole chicken, herb and garlic butter, roast sweet potato, gremolata

Beef cheek Bourguignon, char-grilled baby carrots, snow pea tendrils

Rocket, manchego, nuts and seeds, lemon dressing

Chips, chilli salt, aioli

## \$49PP SET MENU

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MINIMUM 6 PEOPLE

### + **ENTRÉE** (SHARED)

House marinated olives

Duck liver Pâté, summer berry jam, toasted sourdough

Crispy calamari, chilli salt, chipotle aioli, snow pea tendrils, lemon

Sticky chicken wings, Gochujang sauce, sesame seeds, pickled daikon

Lamb spare ribs, salsa verde, lemon

### + **MAINS** (SHARED)

Slow cooked lamb shoulder, herbs, lemon dressing

Beef cheek Bourguignon, char-grilled baby carrots, snow pea tendrils

Roast carrots, tahini yoghurt, pumpkin seeds

Rocket, manchego, nuts and seeds, lemon dressing

Chips, chilli salt, aioli