



Starters

MOROCCAN SPICE CHICKEN (LG) \$23

Grilled chicken breast marinated in moroccan spice, served on a chickpea and sweet potato ragout, topped with tahini yoghurt, roast pine nuts and pomegranate.

BARRAMUNDI SPRING ROLLS (4) (LD) \$24

Barramundi spring roll served with nam jim dipping sauce and timbale of rice.

FRESH SHUCKED OYSTERS (LG/LD) \$25

Freshly shucked oysters served with red wine mignonette.

ARANCINI \$22

Cheesy arancini served on a creamy broad bean puree and beetroot relish.

SOUP DE JOUR \$18

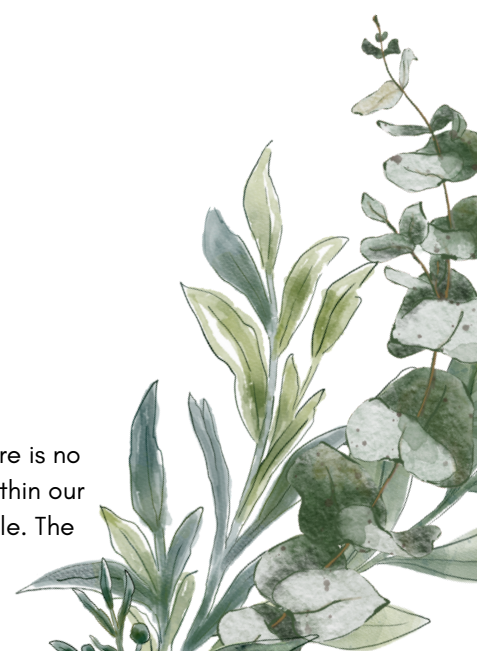
Ask our friendly staff about our soup of the day, served with a crusty bread roll.

GARLIC BREAD \$10

Finished with parmesan cheese.

LD = Low Dairy, LG = Low Gluten, VG = Vegan

Whilst every effort to support dietary requirements is given, there is no guarantees due to the fact that both gluten and dairy exists within our kitchen, therefore the chance of cross contamination is possible. The same is true for all other dietaries including nuts.





Sides

STEAMED VEGETABLES (LG/LD) \$10.50

A selection of seasonal vegetables.

PUMPKIN AND FETTA SALAD \$10.50

Fresh roasted pumpkin, fetta cheese, and pepitas.

CHAT POTATOES \$10.50

Roasted chat potatoes with garlic butter and thyme.

POTATO CHIPS (LD) \$10.50

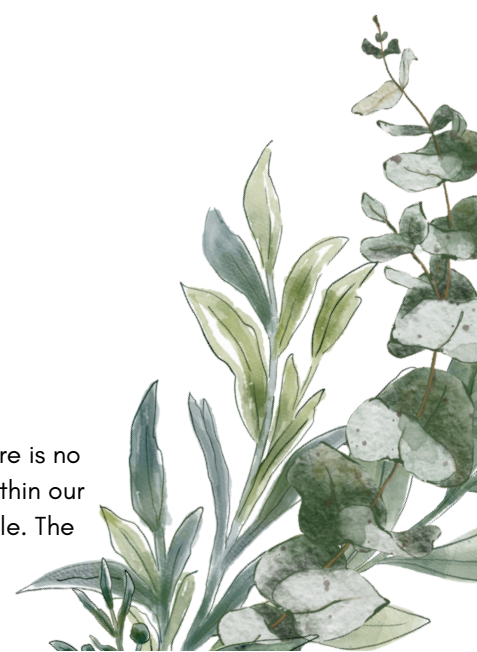
Finished with sea salt, and a side of tomato sauce.

SWEET POTATO CHIPS (LD) \$10.50

Crunchy sweet potato chips, and a side of aioli.

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Mains

EYE FILLET (LG) \$48

200g eye fillet cooked to your liking, served with a creamy mash, braised cabbage, bacon and onion relish, and red wine jus.

LAMB BACKSTRAP (LG) \$45

Lamb backstrap served on a warm salad of chat potatoes, cherry tomato and green beans, topped with fig jam and red wine jus.

FISH DE JOUR (LG) \$45

Ask our friendly staff about our fresh fish, served on chats and salsa pickle.

PRAWN GNOCCHI \$39

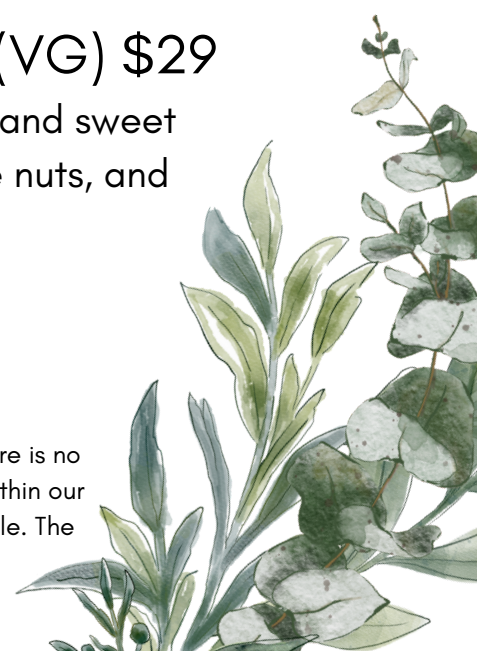
Handmade gnocchi tossed with 6 pan-fried prawns, baby capers and napoli sauce, topped with macadamia nut and panko crumb gremolata.

CARAMELISED CAULIFLOWER (LG) (VG) \$29

Caramelised cauliflower served atop chickpea and sweet potato ragout, topped with tahini yoghurt, pine nuts, and pomegranate.

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Desserts

CHEESE AND FRUIT PLATE \$24

Trio of cheese, served with dried fruits and nuts.

MATCHA GREEN TEA PANNA COTTA (LG) \$15

Served with ginger and kaffir lime syrup.

CHOCOLATE AND STRAWBERRY SHORTCAKE \$15

Rich chocolate mousse served between shortbread and frangelico macerated strawberries.

Pavlova (LG) \$15

Served with cream and berry compote.

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