

STARTERS

Honey Roasted Garlic Bread and Herb Butter	9
Bread Roll	3

ENTRÉE

Charred Peach with Macadamia Granola and Buffalo Mozzarella (v, gf)	22
Beef Tartare with Dashi Custard and Chicharron (gf)	23
Salmon Gravlax with Beetroot and Blueberries and Buttermilk Curd	22
Jumbo Prawns with Miso Butter (gf)	27
Chorizo and Broad Bean Risotto (gf)	E/19 M/27
Crab Spaghetti with Tomato, Chilli, Lemon with Pangrattato	E/19 M/27

MAIN FARE

Chicken Supreme with Miso Polenta and Baby Carrots (gf)	36
Barramundi with Zucchini Puree	39
Pork Tenderloin with Romesco and Salsa Verde (gf)	37
Grass Fed Scotch Fillet (350G) with Hand Cut Chips and Café De Paris Butter (gf)	45
Chickpea and Eggplant Tagine with Housemade Paneer (v, gf)	29

SIDES

Beer Battered Chips with Garlic Aioli (v)	10
Buttery Mash (v, gf)	10
Steamed Green Vegetables with Preserved Lemon (v, gf)	10
Broccolini with Toasted Almonds and Parmesan (v, gf)	10

DESSERTS

Lemon Curd with Italian Meringue and Passionfruit Ice Cream	15
Chocolate Salted Caramel Mousse Gateaux (gf)	15
Basque Cheesecake with Mixed Berries (gf)	15
Mango Parfait with Sesame Tuilles (gf)	15
Affogatto - Frangelico with Espresso Coffee over Ice Cream (gf)	15
Cheese Board with Assorted Garnishes and Housemade Lavosh	24

Wine Specials

Abbotts Delaunay Chardonnay	France	19	glass	14	bottle	59
Abbotts Delaunay Shiraz	France	19	glass	14	bottle	59

