# **SNACKS**

Crumbed olives, three

cheeses, aioli 6

Truffled parmesan arancini,
honey aioli 5ea

White anchovies, toasted
sourdough, mandarin, basil 7

Wood-fired oysters, caramelised
onion, parmesan 4ea

Corn crisp, confit chicken
wings, chilli & lime 7

# **SMALL PLATES**

Crispy spiced calamari, chilli aioli, lime 13

Beetroot hummus, roasted beetroot, feta, warm pita 12

Kingfish tartare, fennel, radish, house made water crackers 15

Seared lamb loin, tahini, pickled eggplant, warm pita 14

Organic duck liver pâté, red onion jam, pulled bread 12

#### **GRAND TOUR**

\$35/\$49pp (Minimum 3 persons)

Enjoy the chef's shared selection of snacks, small plates, pizzas, share plates & sides

#### MAIN PLATES

House made taglierini pasta,
pork ragu, chilli, parmesan 23

Pan roasted barramundi, celeriac,
beetroot & pine nut relish 29

200g grain fed sirloin, forest
mushrooms, watercress, jus 29

Chickpea panisse, roasted
onion, fine herb salad 22

## **SHARED PLATES**

lemon & garlic dressing

Slow cooked lamb shoulder,

700g grain fed rib on the bone, smoked onion purée, jus 65
Harissa marinated wood-fired chicken, garlic herb yoghurt 49
Whole wood-fired snapper, fennel, lemon & parsley 65

# **PIZZA**

Margarita, crushed tomato, fior di latte, torn basil 21

Marinated mushrooms, roast garlic, chilli, smoked mozzarella 23

Chorizo, caramelised onion, feta, oregano 24

Artichoke, potato, rosemary, rocket, mozzarella 23

### SIDES

Rocket, manchego, toasted
nuts & seeds, white balsamic 9
Broccoli, brown butter, garlic 9
Roasted carrots, sunflower
kernels, tahini, parsley 9
Wood-fired cauliflower, capers,
raisins, radish, walnuts 9
Jerusalem artichoke, kipfler,
mint, pistachio, cultured cream 9
Chips, chilli salt, aioli 9

#### **DESSERTS**

Warm cinnamon spiced jam doughnut, mulberries, vanilla

60

ice cream 12

Chocolate trifle, sponge cake,
mousse, brandied cherries,
hazelnut praline 12

Crisp meringue, lemon curd,
fresh raspberries, lemon sorbet 12

Tropical fruit platter - ask
about todays selection 16

Please note, one bill per table 15% surcharge applies to all accounts on public holidays