

# Tapas

*Toasted Pesto & Pine Nut Bread* gfo

9.0

*Blue Cheese Arancini* v gf

with Red Onion Marmalade & Rocket Pesto

7.0

*Filo Baked Camembert* v

Rosella Jam & Crisp Bread

9.0

*Marinated Mixed Olives* gfo v

6.0

Add Ciabatta \$2 gf option \$4

*Home Pickled Jalapeños* gf v

Marinated Feta

7.0

*Beef & Pork Meatballs* gf

with Dates & Spicy Tomato Sauce

7.5

*Drawn Crustillon*

Cucumber & Apple

9.0

*"Beersola"* gf

Onion Relish, Balsamic Glaze

9.5

*Vegetable Croquette* v gf

Onion Relish, Parsley Salad

8.0

*Choose 5 Tapas for \$39.00*

# Entree

## *Soup of the Day gfo*

Home Made Bread

10.0

## *House Made Charcuterie gfo*

Duck & Kangaroo Prosciutto, Wild Boar Salami,

Home Made Pâté, Pork Rillete,

Cranberry Relish, Grilled Ciabatta

For One 15.5

For Two 28.0

## *House Smoked Salmon gf*

Beetroot, Cucumber, Dill Crème Fraiche

15.5

## *Crispy Free Range Pork Belly gf*

Celeriac, Apple Relish, Balsamic Glaze

16.0

# Mains

## *Stuffed Chicken Breast gf*

Smoked Feta & Prunes, Beetroot & Walnut Risotto, Brussel Sprouts, Pear Chutney

30.5

## *Oven Roasted Lamb Rump gf*

Parsnip Purée, Bean Saltimbocca, Roasted Garlic, Lamb Prosciutto, Onion Relish

36.5

## *Ricotta & Raisin Strudel v*

Beetroot & Apple Ragoût, Horseradish Sauce & Herb Salad

26.5

## *Crispy Free Range Pork Belly* *gf*

*Garlic Mooloolaba Prawns, Spicy Carrot Purée, Radish Kim Chi*

38.5

## *Confied Duck Leg* *gf*

*Braised Red Cabbage, Mash Potato, Blood Orange Sauce*

32.5

## *Stout Braised Beef* *gf*

*Sweet Potato Mash, Roasted Root Vegetables, Speck, Stout Sauce*

33.0

## *Steak of the Day*

*Please See Specials Board*

## *Catch of the Day*

*Please See Specials Board*

## *Side Dishes* *gf, v*

Hand Cut Chunky Chips 10.0      Fries 8.0

Steamed Greens, Lemon Oil 10.0      Rocket, Pear & Parmesan Salad 14.0

*gf – gluten free*

*v - vegetarian      vo – vegetarian option*

15% Surcharge applies on Public Holidays