



## Starters

- Garlic ciabatta bread \$6
- Grilled ciabatta, herb oil, pistachio dukkah \$6 (v)
- Grilled pita bread with 2 dips \$10 (v)
- Heirloom tomato & goat's cheese tart, hazelnut malt dressing \$14 (v)
- Pumpkin, semi dried tomato, and peas arancini, romesco \$12 (v)
- Tempura style prawns, Japanese dipping sauce \$20 (Extra prawn \$4 ea)
- Shredded duck wontons, crunchy vegetables, Peking style sauce \$20
- Seared scallops, roasted corn salsa, crisp pork belly, sorrel purée \$20 (gf)

## Sides

- Beer battered chips, aioli \$6.5 (v)
- Grilled asparagus, Romesco, feta \$7 (v) (gf)
- Rocket parmesan salad \$7 (v) (gf)
- Mix leaf salad, tomato, onion, avocado, balsamic dressing \$7 (v) (gf)
- Green beans, pistachio, garlic butter \$7 (v) (gf)

(v) Vegetarian (gf) Gluten free  
BYO wine only corkage 4.5pp, cakeage 2.0 pp  
AMEX 2% surcharge

## Mains

- Duck breast, duck sausage, mushroom, barley risotto \$33
- Beef eye fillet, garlic potato mash, creamed spinach, wild mushroom sauce \$34 (gf)
- Barramundi fillet, rocket & potato puree, pistachio, pine nut crust \$33
- Twice cooked pork belly, pickled cabbage, witlof, apple and candied walnut salad \$31 (gf)
- Beer battered Flat head with chips, tartare sauce \$28

## Pasta & risotto

- House made potato gnocchi, roasted spring vegetables, sorrel pesto \$26 (v)
- Fresh angel hair pasta, crab meat, garlic, chilli, basil, cherry tomato, grilled lemon \$27
- Scallop risotto, leek, saffron, snow pea salad \$28 (gf)

## Kids

- Cheese burger & chips \$12
- Kids steak & chips \$12
- Fish & chips \$12
- Kids icecream (choc/caramel/strawberry topping) \$6