

STARTERS

- DIPS** 14.0
house made dip, beads, dukkah
(see wait staff for weekly selection)
V N D E
- ARANCINI** 15.0
sun-dried tomato, mushrooms, tomato sugo,
mozzarella
G F V D E
- CALAMARI** 16.5
picked fennel, chorizo, tomatoes, cashews
G F N D E
- SARDINES** 16.5
charred sourdough, mediterranean tomato salad
D
- SCALLOPS** 18.5
seared canadian scallops, house puree, chorizo
crumb, micro herbs
G F D
- CHARCUTERIE** 26.0
selection of cured meats, cheese, pate, bread
N D E

SALADS

- PANZENELLA** 17.5
crispy toasted sourdough, cucumber, tomatoes,
spanish onion, house dressing
V V E
- ROASTED BEETS & CARROT** 18.5
seeded mustard aioli, dukkah, feta
V N D E
- SWEET POTATO** 18.5
pearl barley, crispy kale, pepitas, dijon maple
balsamic vinaigrette
V V E
ADD SMOKED SALMON 6.0
ADD GRILLED CHICKEN 6.0

SIDES

- CHIPS** 9.0
chicken salt, garlic aioli
G F
- ROASTED ROOT VEGETABLES** 11.0
seasonal roasted root vegetables, rosemary and
thyme butter
N D
- GARDEN GREENS** 11.0
tomato, spanish onion, cucumber, spicy dressing
G F V V E
- ASIAN SLAW** 11.0
shaved cabbage, bean sprouts, asian herbs,
house dressing
G F V V E

STEAKS

all steaks are served with house puree,
watercress and roasted vine cherry tomatoes

PLUS a choice of sauce: red wine jus, mushroom,
pepper, chimmichurri, selection of mustards,
compound butter

- 400GM CAAB RUMP STEAK** 29.0
- 300GM RED GUM
PORTERHOUSE** 32.0
- 250GM BLACK ANGUS
SCOTCH FILLET** 36.5
G F D

MAINS

- CHICKEN** 28.0
caprese stuffed chicken breast, balsamic
reduction
G F D
- LAMB** 32.0
lamb rack, house puree, red wine jus
G F N D
- SALMON** 34.5
king salmon, dukkah, king oyster mushrooms,
pickled fennel, aji verde
G F N
- DUCK** 36.0
dry aged duck breast, beetroot three ways, black
cherry
G F
- RISOTTO** 26.0
sun-dried tomato, mushroom, peccorino
G F V D

DESSERT

- CHOCOLATE FONDANT** 14.0
mixed berry compote, vanilla bean ice cream
N D E
- STICKY DATE** 14.0
salted caramel sauce, candied pecans, vanilla
bean ice cream
N D E