

DINNER

5:30pm – 8:30pm

ENTREE

GRILLED TURKISH BREAD, *whipped white bean hummus, house made compound butter* 14.5 (GFO)

BRUSCHETTA, *heirloom tomato, caramelized onion, feta* 14.5 (GFO)

PAN SEARED KANGAROO FILLET, *chimichurri, roasted capsicum coulis, rocket salad* (GF)
entrée 22 / main 36

TRIO OF ARANCINI, *sundried tomato, pumpkin, mushroom* 21

CAULIFLOWER PAKORA, *cauliflower fried in a spiced chickpea batter, coconut raita, house made chili jam* 18 (V)

WARM SMOKED CHICKEN & MACADAMIA SALAD, *fried chats, rocket, semi dried tomato, spring onion, aioli dressing* 22 (GF)

CHARCUTERIE FOR 2, *house smoked chicken, prosciutto, salami, marinated olives, assorted accompaniments, toasted sourdough* 36 (GFO)

MAIN

PANFRIED MARKET FISH, *beetroot & roasted balsamic onion puree, pea, mint & feta salad, salsa verde* 36 (GF)

PAN FRIED CHICKEN BREAST, *lemon thyme white bean cassolet, Romesco sauce, rocket & fennel salad* 33 (GF)

CHICKPEA AND FRIED POTATO TIKKA MASALA With, *saffron pilaf rice, coconut raita and popadums* 29 (V)

SEAFOOD SAFFRON LINGUINE, *prawns, squid, scallops, fish pieces, semi dried tomatoes, garlic, cream* 38 (GFO)

PUMPKIN CALEBRESE PASTA, *roasted pumpkin and feta sauce, house made pesto, cherry tomatoes* 34 (GFO, Veg)

DUCK TWO WAYS, *carrot & anise puree, braised red cabbage, fondant potato, jus* 52 (GF)

SCOTCH FILLET, *truffle mash, caramelized baby onions, broccolini, blistered cherry tomatoes, jus* 52 (GF)

SIDE

Garlic Roasted Chat Potatoes 8.5

Seasonal Greens, tossed in brown butter 9

Truffle mash potato 10

Chips 8.5

Garden salad 8.5



Please advise a Team member of any dietary requirements or allergies in order for our Chef's to accommodate. Whilst all gluten free items on this menu are prepared using gluten free products, please be aware that gluten & nuts are present in the kitchen.