

## Dinner

Tapas Selection – See Tapas Menu

### House Flat Breads:

Tomato, Mozzarella & Basil (v)	14
Roast Pumpkin, Pesto, Salted Ricotta & Olive Crumbs (v)	19
Chorizo Sausage, Red Peppers & Fetta	19
Roast Chicken, Cherry Tomatoes & Chargrilled Zucchini	19
<b>Twice Baked Goats Cheese Soufflé w/ Apple, Pinenut &amp; Kohlrabi Salad (v)</b>	<b>19</b>
<b>Crispy Calamari w/ Petite Salad, Lemon &amp; Chipotle Mayonnaise (gf)</b>	<b>22</b>
<b>Seafood Linguine</b>	
w/ Chilli, Garlic, Prawns, Calamari, Mussels, Olive Oil & White Wine	32.5
<b>Crispy Skin Salmon Fillet</b>	
w/ Semi-Dried Tomatoes, Confit Kipflers, Green Beans, Olive Crumbs, White Anchovies, Egg Yolk Flakes & Tomato Gazpacho (gf)	32
<b>Chicken Breast Ballotine</b>	
w/ Roast Mushrooms, Sweet Potato Puree & Broad Beans (gf)	28.5
<b>Maple Glazed Pork Cutlet</b>	
w/ Pea Puree, Potato Dauphinoise & Crackling (gf)	32
<b>12hr Braised Lamb Shank</b>	
w/ Olive Mash, Roast Baby Carrots, Peas & Red Wine Jus (gf)	27
<b>Chargrilled Black Angus Scotch Fillet 250g</b>	
w/ Potato Mash, Crispy Onion Rings & Red Wine Jus	38
<b>Sides</b>	
Roquette & Parmesan Salad	8
Green Vegetables w/ Toasted Almonds	8
French Fries	8

(v) vegetarian (gf) gluten free (vg) vegan

\*Please note, no alternations to menu at peak times