

Dinner

Tapas Selection – See Tapas Menu

House Flat Breads:

Tomato, Mozzarella & Basil (v)	14
Chargrilled Pumpkin, Pesto, Ricotta & Olive Crumbs (v)	19
Chorizo Sausage, Red Peppers & Fetta	19
Roast Harissa Spiced Lamb, Cherry Tomatoes & Mint Yoghurt	19
Twice Baked Goats Cheese Soufflé w/ Apple, Pinenut & Kohlrabi Salad (v)	19
Crispy Calamari w/ Petite Salad, Lemon & Chipotle Mayonnaise (gf)	19
Spiced Cauliflower w/ Pumpkin Puree, Toasted Seeds & Coconut Yoghurt (gf) (v) (vg)	26
Seafood Linguine w/ Chilli, Garlic, Prawns, Calamari, Mussels, Olive Oil & White Wine	32.5
Crispy Skin Salmon Fillet w/ Semi-Dried Tomatoes, Confit Kipflers, Green Beans, Olive Crumbs, White Anchovies, Egg Yolk Flakes & Tomato Gazpacho (gf)	32
Chicken Breast Ballotine w/ a Fricassee of Mushrooms & Soft Polenta & Fetta Mash (gf)	28.5
Grilled Pork Cutlet w/ Pea Puree, Maple Glazed Carrots, Potato Dauphinoise & Crackling Crumbs (gf)	32
Lamb Short Loin & Braised Shoulder w/ Smoked Eggplant Puree, Caramelised Eschallots, Zucchini Pearls, Black Cabbage & Tahini Yoghurt (gf)	32
Chargrilled Black Angus Scotch Fillet 250g w/ Potato Mash, Crispy Onion Rings & Red Wine Jus	38
Sides Roquette & Parmesan Salad	8
Green Vegetables w/ Toasted Almonds	8
French Fries	6

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

*Please note, no alternations to menu at peak times