

Dinner

Tapas Selection – See Tapas Menu

House Flat Breads:

Tomato, Mozzarella & Basil (v)	14
Caramelised Onion, Spinach, Zucchini, Mushroom, Salted Ricotta (v)	19
Chorizo Sausage, Peppers, Fetta & Olive Crumb	19
Roast Lamb, Pumpkin, Harissa Yoghurt & Toasted Almonds	20

Twice Baked Goats Cheese Soufflé

w/ Grilled Pear, Toasted Walnuts, Kohlrabi, Roquette & Balsamic Glaze (v) 19

Crispy Calamari w/ Petite Salad, Lemon & Chipotle Mayonnaise (gf) 22

Seafood Linguine

w/ Chilli, Garlic, Prawns, Calamari, Mussels, Olive Oil & White Wine 32.5

Oven Roast Barramundi Fillet w/ Pea & Mint Purée, Chargrilled Fennel, Sauté Asparagus & Crispy Capers (gf) 34

Lemon & Thyme Roast Chicken Breast w/ Pumpkin & Feta Smash, Brussel Sprouts, Broad Beans & Sauté Broccolini (gf) 28.5

Bourbon & Maple Glazed Pork Cutlet w/ Sweet Potato Purée, Mac 'n Cheese Croquettes & Tuscan Cabbage 32

Slow Roast Pressed Lamb Shoulder

w/ Root Vegetables, Garden Greens, Celeriac Purée & Port Jus (gf) 30

12Hr Slow Cooked Beef Daube w/ Potato Mash, Baby Carrots, French Beans & Mushroom & Thyme Jus (gf) 34

Chargrilled Black Angus Scotch Fillet 250g

w/ Crispy Onion Rings, Potato Dauphinoise & Red Wine Jus 39

Sides Roquette & Parmesan Salad	8
Green Vegetables w/ Toasted Almonds	8
French Fries	8

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