

Dinner

Tapas Selection – See Tapas Menu

House Flat Breads:

Tomato, Mozzarella & Basil (v)	14
Chorizo Sausage, Red Peppers & Fetta	19
Moroccan Lamb, Roast Pumpkin & Mint Yoghurt	19
Chargrilled Zucchini, Tomatoes, Olives & Buffalo Mozzarella (v)	19

Caramelized Onion Tart

w/ Roasted Beetroot, Salted Goats Curd & Toasted Seeds (v) 19

Crispy Calamari w/ Petite Salad, Lemon & Chipotle Mayonnaise (gf) 19

Seafood Linguine

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

Barramundi Fillet w/ Pea & Mint Puree, Chargrilled Fennel, Asparagus, Crispy Capers & Vincotto Glaze (gf) 32

Herb Roasted Chicken Breast w/ Kipfler Potato Crush, Spring Baby Vegetables & Cherry Tomato Gazpacho (gf) 32

Confit Pork Belly & Roasted Pork Loin w/ Cauliflower Puree, Crackling, Spiced Apple & Toasted Almonds (gf) 30

Roasted Pressed Lamb Shoulder

w/ Root Vegetables, Covelo Nero, Parsnip Mash & Thyme Jus (gf) 29

12hr Slow Cooked Boneless Beef Rib w/ Sweet Potato, Buttered French & Broad Beans, Shittake Mushrooms & Port Wine Jus (gf) 34

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