

Dinner

Tapas Selection – See Tapas Menu

House Flat Breads:

Tomato, Mozzarella & Crispy Basil (v)	16
Pesto, Pumpkin, Zucchini, Caramelised Onion, Olives & Salted Ricotta (v)	20
Chorizo Sausage, Roast Peppers & Fetta	20
Moroccan Spiced Roast Lamb, Ashed Goats Cheese, Roquette & Spanish Onion	20
Prosciutto, Blue Cheese, Apple & Balsamic Glaze	22

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

Twice Cooked Goats Cheese Soufflé w/ Wilted Baby Spinach, Hazelnuts & Maple Glazed Roasted Pear & Root Vegetables (v) 24

Mushroom Risotto w/ Asparagus, Baby Spinach, Truffle Oil & Reggiano Parmesan (v) (vga) (gf) 26.5

Seafood Linguine w/ Chilli, Garlic, Prawns, Calamari, Mussels, Olive Oil & White Wine 34

Crispy Skin Barramundi w/ Parsnip Cream, Sauté Asparagus, Wilted Radicchio, Crispy Capers & a Salsa Verde (gfa) 34

Slow Roast Duck Legs w/ Duck Fat Potatoes, French Beans, Spinach Puree & Cherry Port Jus (gf) 39

Twice Cooked Pork Belly w/ Red Wine Poached Apple, Cauliflower Cream, Baby Peas, Toasted Almonds & Crackling (gf) 32

Chicken Breast w/ a Pinenut & Parmesan Crust, Sweet Potato Puree, Crispy Brussel Sprouts & Broccoli 29

Slow Cooked Pressed Lamb Shoulder w/ Roasted Parsnips & Baby Carrots, Garden Greens & a Pea Puree w/ Red Wine Jus (gf) 34

Chargrilled Black Angus Scotch Fillet 250g w/ Crispy Onion Rings, Potato Mash & Red Wine Jus 39.5

Sides Roquette, Radicchio, Pear, Walnut & Parmesan Salad	8
French Fries Green Vegetables w/ Toasted Almonds	8
Roast Carrot w/ Baby Peas & Crispy Bacon	8

(v) vegetarian (vg) vegan (vga) vg option (gf) gluten free (gfa) gf option