

Dinner

Tapas Selection – See Tapas Menu

House Flat Breads:

Tomato, Mozzarella & Crispy Basil (v)	16
Pesto, Zucchini, Kale Caramelised Onion, Olives & Ricotta (v)	19
Chorizo Sausage, Roast Peppers & Fetta	20
Moroccan Spiced Roast Lamb, Pumpkin, Ashed Goats Cheese & Roquette	20
Prosciutto, Blue Cheese, Apple & Balsamic Glaze	22

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

Twice Cooked Carrot & Gruyere Soufflé w/ Baby Spinach Puree, Hazelnuts, Butter Roasted Carrots & Turnips (v) 24

Harissa Glazed Chargrilled Cauliflower w/ Almond & Cranberry Couscous & Saffron Coconut Yoghurt (v) (vg) 22

Summer Risotto w/ Asparagus, Peas, Spinach, Reggiano Parmesan & a Lemon Mascarpone (v) (gf) 26.5

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

Crispy Skin Barramundi w/ Pea & Mint Puree, Roasted Fennel, Asparagus, Crispy Capers & Vincotto Glaze (gfa) 34

Cashew & Herb Crusted Pork Cutlet w/ Sweet Potato Smash, Balsamic Braised Cabbage, Crackling & Apple Sauce 33

Prosciutto Baked Lamb Loin w/ Smoked Eggplant Puree, Ratatouille & Thyme Jus (gf) 33

Lemon Zest Chicken Breast w/ Asparagus, Peas & Fetta Infused Mashed Potato (gf) 30

Chargrilled Black Angus Scotch Fillet 250g w/ Roast Potatoes, Carrots, Sautéed French Beans & Red Wine Jus (gf) 39.5

Sides	Roquette, Radicchio, Pear, Walnut & Parmesan Salad	8
	French Fries Green Vegetables w/ Toasted Almonds	8

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