

## Dinner

Tapas Selection – See Tapas Menu

### House Flat Breads:

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|---|----|
| Tomato, Mozzarella & Basil (v)                                  | 14 |
| Zucchini, Peppers, Olives, Caramelised Onion & Goats Cheese (v) | 19 |
| Chorizo Sausage, Peppers & Fetta                                | 19 |
| Moroccan Spiced Roast Lamb, Pumpkin, Mozzarella & Mint Yoghurt  | 20 |

**Kohlrabi & Avocado Pillows** w/ Orange Salad, Pistachio Crumble & Sriracha Glaze (v) (vg) (gf) 18

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

**Grilled Fig Tart** w/ Caramelised Onion, Prosciutto, Mossvale Blue Cheese, Vincotto Glaze & Toasted Pinenuts 19.5

### Seafood Linguine

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

**Baked Barramundi Fillet** w/ Chargrilled Fennel, Sautéed Asparagus, Crispy Capers & a Mint Pea Purée (gf) 34

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

**Twice Cooked Pork Belly** w/ Red Wine Poached Apple, Cauliflower Cream, Baby Peas, Toasted Almonds & Crackling (gf) 30

**Honey & Thyme Chicken Breast** w/ Roast Pumpkin, Baby Carrots, Crispy Pancetta & Sautéed Kale w/ a Thyme Jus (gf) 29

**Slow Cooked Pressed Lamb Shoulder** w/ Summer Vegetables, Smokey Eggplant Puree & Olive Infused Jus (gf) 34

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

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| <b>Sides</b> Roquette & Parmesan Salad | 8 |
| Green Vegetables w/ Toasted Almonds    | 8 |
| French Fries                           | 8 |

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