

## Dinner

**Tapas Selection** – See Tapas Menu

### House Flat Breads:

Tomato, Mozzarella & Crispy Basil (v)	16
Pesto, Zucchini, Spinach, 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 Goats Cheese Soufflé** w/ Beetroot & Bitter Leaf Salad,  
Toasted Pepitas, Walnuts & a Sweet Balsamic Reduction (v) 24

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

**Portobello Mushroom Risotto** w/ Asparagus, Baby Spinach  
& Grana Padano Parmesan finished w/ Truffle Oil (v) (gf) 26

**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 (gfa) 34

**Roast Duck Legs** w/ Caramelised Pear, Radicchio, French Beans,  
Fennel Puree & a Port Jus (gf) 38

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

**Roast Chicken Breast** w/ Patatas Bravas, Baby Carrots on a Spinach Puree  
w/ Sour Cream Aioli & a Spicy Tomato Glaze 30

**Chargrilled Black Angus Scotch Fillet 250g** w/ Potato Mash, Baby Peas  
& a Mushroom 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