

Dinner

Tapas Selection – See Tapas Menu

House Flat Breads:

Tomato, Mozzarella & Basil (v)	16
Zucchini, Peppers, Olives, Caramelised Onion & Goats Cheese (v)	20
Chorizo Sausage, Peppers & Fetta	20
Moroccan Spiced Roast Lamb, Pumpkin, Mozzarella & Mint Yoghurt	20
Prosciutto, Blue Cheese, Apple & Balsamic Glaze	22
Crispy Calamari w/ Petite Salad, Lemon & Chipotle Mayonnaise	22
Twice Cooked Goats Cheese Soufflé w/ Roasted Root Vegetables, Crispy Kale & Walnut Crumbs (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
Parmesan Crusted Rockling Fillet w/ Olive Infused Potato Rosti, Semi-Dried Tomatoes & Zucchini Basil Velouté (gf)	33
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
Honey & Thyme Chicken Breast w/ Roast Pumpkin, Baby Carrots, Crispy Pancetta & Sautéed Kale w/ Thyme Jus (gf)	29
Slow Cooked Beef Daube w/ Roast Parsnips, Crispy Brussel Sprouts & Green Peppercorn Jus (gf)	32
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 & Potatoes w/ Baby Peas & Crispy Bacon	10

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