

Dinner

Tapas Selection – See Tapas Menu

House Flat Breads:

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

Twice Baked Blue Cheese Soufflé w/ Roast Beetroot, Endives,
Raddichio Salad, Toasted Pinenuts & Balsamic Glaze (v) 19

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

Seafood Linguine

w/ Chilli, Garlic, Prawns, Calamari, Mussels, Olive Oil & White Wine 32.5

Oven Roast Barramundi Fillet w/ Chargrilled Fennel, Sauté Asparagus,
Crispy Capers & a Mint Pea Purée (gf) 34

Twice Cooked Pork Belly

w/ Roast Pumpkin, French Beans, Caramel Apple Sauce
& Port Wine Jus (gf) 30

Herb Roast Chicken Breast

w/ Chargrilled Cauliflower, Baby Carrots, Peas & Crispy Pancetta (gf) 28.5

12hr Boneless Beef Rib

w/ Roast Parsnip, Cream Garlic Spinach & Mushroom Jus (gf) 34

Slow Cooked Pressed Lamb Shoulder w/ Summer Vegetables,
Smokey Eggplant Puree & Olive Infused Jus (gf) 32

Chargrilled Black Angus Scotch Fillet 250g

w/ Crispy Onion Rings, Potato Mash & Red Wine Jus 39

Sides Roquette & Parmesan Salad	8
Green Vegetables w/ Toasted Almonds	8
French Fries	8

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