

+ SNACKS

House baked focaccia, extra virgin olive oil

9

House marinated olives, citrus

9

Breaded olives, aioli

9

Oysters (natural)

4ea

+ SMALL PLATES

Crispy calamari, tomato jam, chilli salt, lemon

14

Cheesy arancini, Napoli sauce

10

Beetroot hummus, smoked almond, warm flatbread

12

Lamb spare ribs, chimichurri, lemon

19

Sticky chicken wings, garlic honey soy glaze, sesame seeds, spring onion

13

Duck liver pâté, balsamic fig jam, toasted sourdough

14

+ SALADS

Grilled chicken, mixed leaves, tomato, olives, feta, avocado, mustard dressing, beetroot hummus, pita bread

18

Smoked salmon, rocket, red onion, cucumber, cherry tomato, roasted pumpkin, capers, citrus vinaigrette

18

Roast sweet potato, carrot, eggplant, brussel sprout, spinach, smoked almond, goat cheese, balsamic vinaigrette

16

+ MAIN PLATES

Hatch Wagyu beef burger, tomato, lettuce, pickles, smoked cheddar, mustard, aioli, brioche bun

20

Baked eggplant parmigiana, pesto, balsamic glaze, pine nuts

26

220g Cape Grim sirloin, roast garlic, sautéed mushrooms, red wine jus

34

Steamed mussels, garlic, chilli, parsley white wine sauce, sourdough

30

Pan roasted market fish, green pea purée, roasted zucchini, vine tomato

32

Angel hair pasta, king prawns, garlic, chilli, parsley, garlic crumbs

28

Rigatoni pasta, braised pork ragu, garlic, chilli, basil, parmesan

26

Risotto of the day

24

+ SHARED PLATES

Slow cooked lamb shoulder, lemon, herbs

65

Smoked paprika and rosemary grilled whole chicken, brussel sprout, garlic crumbs

45

Beef cheek Bourguignon, char-grilled baby carrots, snow pea tendrils

50

Peach and white wine pork shoulder, peperonata, pumpkin seeds, rosemary

45

+ PIZZA

Cheese and garlic, herbs

12

Margherita, cherry tomato, fior de latte, basil, extra virgin olive oil

19

Roasted pumpkin and sweet potato, garlic love, fior di latte, balsamic glaze, pepita

22

Chorizo, caramelised onion, olives, feta, oregano

24

Prosciutto, mushroom, mozzarella, rocket

24

+ SIDES

Steamed greens, garlic, brown butter

8

Roasted pumpkin, tahini yogurt, herbs

8

Creamy garlic mashed potato

8

Chips, chilli salt, aioli

8

Rocket, cherry tomato, Parmesan, mustard vinaigrette

8

+ DESSERTS

Apple tarte tatin, bourbon caramel sauce, cinnamon crumble, vanilla ice cream

15

Dark chocolate parfait, berries, white chocolate ganache, raspberry sorbet

15

Brownie, red wine poached pear, coconut cream, hazelnut praline

15

Please note one bill per table

15% surcharge applies to all accounts on public holidays.

\$35PP SET MENU

MINIMUM 4 PEOPLE

+ **ENTRÉE** (SHARED)

House marinated olives, citrus

Beetroot hummus, smoked almond, warm flatbread

Crispy calamari, tomato jam, chilli salt, lemon

Margherita pizza

+ **MAINS** (SHARED)

Smoked paprika and rosemary grilled whole chicken, brussel sprout, garlic crumbs

Peach and white wine pork shoulder, peperonata, pumpkin seeds, rosemary

Rocket, cherry tomato, Parmesan, mustard vinaigrette

Chips, chilli salt, aioli

\$49PP SET MENU

MINIMUM 6 PEOPLE

+ **ENTRÉE** (SHARED)

House marinated olives, citrus

Crispy calamari, tomato jam, chilli salt, lemon

Sticky chicken wings, garlic honey soy glaze, sesame seeds, spring onion

Duck liver pâté, balsamic fig jam, toasted sourdough

Lamb spare ribs, chimichurri, lemon

+ **MAINS** (SHARED)

Slow cooked lamb shoulder, lemon, herbs

Beef cheek Bourguignon, char-grilled baby carrots

Rocket, cherry tomato, Parmesan, mustard vinaigrette

Creamy garlic mashed potato

Roasted pumpkin, tahini yogurt, herbs