

ENTREE



Garlic Herb Ciabatta Bread (GF Focaccia available upon request)	\$9
Parmesan Balls (4) w/ tomato chilli jam (V,GF)	\$14
Salt & Pepper Squid w/ tartare sauce (GF)	\$14
BBQ Duck w/ watermelon, snow pea & blood orange	\$18
Crispy Barramundi w/ paw paw, beetle leaf & bean sprouts	\$17
Tempura Sesame Prawn w/ fried rice noodle & honey lemon glaze	\$18
Caponata w/ fried polenta chips & cumin chilli roasted tomato sauce (V)	\$16

V = Vegetarian, GF = Gluten Free, VG = Vegan

Available from 6PM

MAINS



Pan-fried Chicken Breast Supreme w/ chasseur sauce	\$26
Atlantic Salmon w/ wakame & wasabi pea puree	\$27
Slow-cooked Pork Belly w/ five spice onion, mushroom, egg noodle & master stock	\$28
Zucchini, Beetroot & Pumpkin Roulade w/ semi-dried tomato & saffron arancini (V)	\$26

FROM THE GRILL



New York Porterhouse Steak 300g	\$32
Travale Rump Steak 300g	\$30
Rack of Lamb	\$33

All served w/ rustic chips, boston beans & your choice of sauce

Sauces (\$3)

Pepper
Mushroom
Béarnaise
Red wine jus

Sides (\$8)

Green beans
Creamy mash potato
Fries w/ sea salt & rosemary
Roquette salad w/ parmesan
Mixed salad w/ lemon dressing
Seasonal vegetables

V = Vegetarian, GF = Gluten Free, VG = Vegan

Available from 6PM

DESSERTS



Vanilla Bean Ice Cream per scoop	\$4
White Chocolate & Baileys Cheesecake w/ caramel sauce	\$15
Pear Tart Tartan w/ vanilla bean ice cream	\$15
Sticky Date Pudding w/ butterscotch sauce & vanilla ice cream	\$15
Flourless Chocolate Cake w/ chocolate sauce & vanilla bean ice cream	\$17
Cheese Plate For Two w/ 3 cheeses, quince, fruit & crackers	\$22

V = Vegetarian, GF = Gluten Free, VG = Vegan