

# DINNER MENU

From 6.00pm

## APPETISERS

|   |           |
|---|-----------|
| <b>Garlic Bread (V)</b>   | 7         |
| <b>Char-grilled rosemary focaccia</b> , tomato relish and olive butter  | 12        |
| <b>Local oysters half dozen</b>   | 21        |
| Blood orange, basil mignonette (GF)   Garlic, lemon thyme, ricotta, breadcrumb   Natural (GF)   Kilpatrick                          |           |
| <b>Charcuterie board for two</b> , cured meats, pickled vegetables, cheddar cheese, crostini, beetroot relish (GF option available) | 35        |
| <b>Seafood plate for two</b> , daily selection of local seafood, remoulade, salsa verde, toasted focaccia (GF option available)     | 40        |
| <b>BBQ Australian king prawns</b> , chili and garlic dressing, gremolata, herb salad (GF)   | 19.5      |
| <b>Lamb leg ragout</b> , conchiglie, juniper truss tomato, parmesan, mustard greens, pumpkin, gorgonzola                            | 19e   27m |
| <b>Pecorino flans with napoli sauce</b> , shaved pecorino, pine nuts, herb crust, arugula (V)                                       | 18        |
| <b>Squid ink and pea arancino</b> , romesco, shaved parmesan, gorgonzola, balsamic reduction, prosciutto                            | 19        |
| <b>Braised pork belly</b> , pickled garlic chive puree, black garlic rosemary spätzle, confit garlic, fennel compote                | 19        |
| <b>Angel hair pasta with East Coast prawns</b> , chilli, garlic and parsley   | 22e   33m |
| <b>Casarecce</b> , roasted mushrooms, baby spinach, pine nuts, verjuice, garlic and chilli (VG)                                     | 19e   27m |

*Please Note: 10% Surcharge is applicable on all Public Holidays | 1.2% surcharge is applicable on all Credit Card transactions*

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## MAINS

|  |      |
|--|------|
| <b>Lamb shoulder for two</b> , slow roasted lamb shoulder, salt bush rub, Caponata, smoked kipfler potatoes, charred broccolini, baba ghanoush, roasted beetroot relish, lamb jus (GF) | 75   |
| <b>250g rib fillet</b> , pave potatoes, pea puree, baby carrots, truffled balsamic pearls and port jus (GF)  | 39   |
| <b>Fish of the day</b> , roasted kipfler potatoes, braised heirloom tomatoes, preserved lemons, baby capers, olive oil (GF)  | 35   |
| <b>Roasted oyster mushroom</b> , pumpkin puree, ricotta and barley risotto, pickled leek, kale chips (V)   | 29   |
| <b>Mussel Cacio e Pepe</b> , 60 degree egg, gratin, taleggio   | 29.5 |
| <b>Pulled confit chicken</b> , fagiolini, fennel emulsion, herbs   | 33   |
| <b>Roast pork shoulder</b> , butternut puree, tarragon jus, cassoulet, pickled eschallots (GF)   | 33   |

## SIDES

|  |                                       |
|--|---------------------------------------|
| Steak fries, tarragon aioli (V/GF) 8                                   | Roasted kipfler, onions, speck (GF) 9 |
| Roast pumpkin, maple candied walnuts, fetta (V/GF) 9                   | Sweet peas, prosciutto (GF) 9         |
| Caprese salad, tomato, bocconcini, balsamic, olive oil, basil (V/GF) 9 |                                       |

## Pizza

|   |    |
|---|----|
| Margherita, basil (V)   | 24 |
| Salami and mushroom   | 27 |
| Prawn, chilli, cherry tomato, balsamic onion, basil                       | 29 |
| Prosciutto and arugula  | 27 |
| Blue cheese, mushroom, roasted garlic, honey, garlic butter, parmesan (V) | 27 |
| Confit chicken, herb pesto, taleggio, pine nuts, arugula                  | 27 |

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## KIDS MENU (Under 12yrs)

|   |     |
|---|-----|
| Spaghetti Bolognese   | 14  |
| 8" Margherita Pizza (V)                                       | 14  |
| 8" Ham & Pineapple Pizza                                      | 14  |
| Grilled chicken, fries and salad, or seasonal vegetables (GF) | 14  |
| Crumbed fish, fries and salad, or seasonal vegetables         | 14  |
| Steak served fries and salad, or seasonal vegetables (GF)     | 14  |
| Ice cream with topping (GF)                                   | 6.5 |

## DESSERTS

|   |    |
|---|----|
| Lemon myrtle semifreddo, Davidson plum jelly, curd, swiss meringue (GF)   | 15 |
| Cheese and fruit house made lavosh  | 18 |
| Vanilla chocolate Affogato, honeycomb, macadamia praline (GF)   | 14 |
| White chocolate lemongrass pot au crème, balsamic macerated strawberry, candied basil, roast white chocolate crumble (GF) | 15 |
| Lemon thyme saffron tiramisu, coffee gelée, genoise sponge, brandy snap, masala syrup, crushed cacao coffee biscuit       | 15 |
| Ginger, banana, caramel compote, short crust, Italian meringue, pineapple chip, passionfruit sorbet, cardamom raspberries | 15 |

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