

Starters | Light Bites | Share

House Sourdough, homemade dips, oil & balsamic *gfo* 10

Warm Marinated Olives *vg, gf* 7

Garlic Bread 8 Add: Parmesan 2 Add: Serrano Ham 6

Oysters (when fresh available) Natural 3.95 Red Wine & Shallot Vinaigrette 4

Antipasto Share Plate for Two, cured meats, cheese, apricot jam, olives, candied walnuts, gherkins, sourdough *gfo* 29

Seafood Share Plate for Two, fresh oysters, smoked salmon, fried squid rings, garlic prawns, tartare sauce, sourdough *gfo* 38

Baked Brie, hazelnut crust & apricot jam (recommended to share) *v* 24

Soft Shell Crab, fried with five spice, served on a Thai inspired vermicelli salad 17

Vegetarian Spring Rolls, homemade sweet chilli sauce (4) *v* 12

Duck Liver Parfait, sour cherry compote & garlic croutes 15

Pumpkin & Feta Arancini, Dijon mayonnaise, roquette, Parmesan (3) *v* 16

Lemon Pepper Flower Cut Squid, aioli, lemon 16

Pork Bites, tossed in teriyaki glaze *df* 15

Caesar Wedge, baby cos, Caesar dressing, serano crisps, Parmesan, egg, garlic croutes *vo, gfo* 18
add chicken \$8 add smoked salmon \$9

Roasted Cauliflower, hummus, pickled onion, caramelised walnut, pomegranate & balsamic reduction
vg, gf, df 18

***“All menu items are designed as complete dishes, we would not recommend alterations.
Any substitutions may incur a small charge”***

(v) vego / (vo) vego option / (gf) gluten free / (gfo) gluten free option / (nf) nut free / (nfo) nut free option
(df) dairy free / (dfo) dairy free option / (vg) vegan / (vgo) vegan option

1% Visa & Mastercard surcharge / 2% American Express surcharge / 15% Public Holiday surcharge

Please advise us of any allergies or intolerances as our food may contain traces of nuts, gluten or seafood as 100% exclusion cannot be guaranteed.



Something More

Seared Barramundi, sweet potato purée, coconut cream & chilli sauce, garden salad, crispy shallots *gfo* 29

Pork "Boston Butt", seared green cabbage, carrot & orange purée, cider & mustard sauce *gf, nf* 32

Gluten Free Truffled Gnocchi, spinach, mushroom, creamy truffle sauce, walnut crumb, Parmesan *v, gf* 28

King Prawn Risotto, paprika, zucchini, lemon, chilli, peas 28

300g Sirloin Steak, dauphinoise potatoes, confit cherry tomato, wilted spinach, pepper sauce *gf, nf* 34

Handmade Gluten Free Pappardelle, slow cooked beef ragu, Parmesan *gf* 26

Roasted Cauliflower, hummus, pickled onion, caramelised walnut, pomegranate & balsamic reduction *vg, gf, df* 25

Grilled Tasmanian Salmon, lemon butter, orange, fennel & rocket salad *gf* 29

Coconut Fish Curry, green chilli, potato, bok choy, coriander, jasmine rice *df* 27

Soft Shell Crab, fried with five spice, served on a Thai inspired vermicelli salad 26

Available Lunch Only

Beer Battered Fish & Chips, garden salad, aioli, lemon 24

Steak Sandwich, horseradish cream, caramelised onion, bacon, tomato, rocket, ciabatta, chips 25

Pizzas

Margherita, bocconcini, roma tomato, basil *v* 20

Garlic Prawn & Chorizo, red onion, capsicum, aioli 24

Hawaiian, maple roasted pineapple, shaved ham, rocket 22

Meatlovers, pepperoni, ham, ground beef, red onion, capsicum, BBQ aioli 24

All pizzas are hand stretched & made with Capriccio tomato sauce using 100% Italian tomatoes

Sides

Greens 7

White Salt Side Salad 8.5

Chips & Aioli 10

Dauphinoise Potatoes 7.5

Curry Sauce 4

Pepper Sauce 4

Extra Parmesan 1

Extra Aioli .50

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