

DINING MENU

Please note a surcharge of 15% applies to all items on public holidays

Entree

Heirloom tomato, olive soil, pear, candied walnut, tomato oil, pecorino, breakfast radish <i>v, gfm, dfm</i>	18
Truffled mushroom risotto, peas, garlic, mushroom pangrattato, parmesan <i>v, gfm, dfm</i>	20
House made country style chicken and duck terrine, artisan bread, spiced apple cider puree <i>gfm, dfm</i>	19
Fried pork belly, soy and chilli glaze, fried ginger, spiced candied peanuts, lime, coriander <i>dfm</i>	22
Scallops, yuzu kewpie, citrus, radish, squid ink cracker <i>gfm, dfm</i>	24

Main

Cajun spiced zucchini, baby zucchini, avocado, fried rice paper, chimichurri, chilli oil <i>v, gfm, dfm</i>	26
Orecchiette, anchovies, green olives, spring greens, mint and pecorino pesto, confit cherry tomatoes <i>vm, dfm</i>	29
Salmon, caramelised cauliflower puree, mussels, white wine butter, baby zucchini, radish, chervil <i>gfm</i>	36
Chicken supreme, chicken wing hash, curry leaf butter, corn, baby spinach <i>gfm</i>	36
Lamb shank, crushed kiplers, green peas, preserved lemon gremolata, nut brown butter <i>gfm</i>	38
Beef fillet, potato dauphinoise, celeriac and carrot remoulade, Diane sauce, fried garlic	44

Pizzas

All pizzas served with tomato base. GF options available – please see waitstaff.

Margarita	23
Ham, pineapple, mozzarella	23
Salami, capsicum, mushroom, olive, spinach, mozzarella	24
Pulled beef, blue cheese, fried onion, mozzarella	26

v – vegetarian, vm – vegetarian modified, gf – gluten free, gfm – gluten free modified, df – dairy free, dfm – dairy free modified

Burgers

Vegetable patty of the week, brie, salsa verde aioli, rocket	20
Beef patty, cos lettuce, beetroot, tomato, mustard mayonnaise, cheddar	24
Moroccan fried chicken, lettuce, tomato, cheese, smoky BBQ mayonnaise	24
Club sandwich – chicken, bacon, egg, tomato, lettuce, avocado, mustard mayonnaise, white bread	24

All burgers served on a brioche bun with French fries. GF options available – please see waitstaff.

Sides

French fries, mayonnaise	9
Rocket, tomato, cucumber, snow pea sprout, radish, balsamic salad	9
Honey soy broccolini, fried shallots	10
Smashed potatoes, pangrattato, parmesan	11

Kids

Ham and pineapple pizza	14
Chicken schnitzel, French fries, salad	14
Fried fish, French fries, salad	14
Linguine bolognese	14
Trio of ice cream, chocolate topping, sprinkles, wafer	8
Fruit salad with yoghurt	9
Chocolate brownie, fudge sauce, vanilla ice cream, sprinkles	10

Desserts

Trio of sorbets – please see waitstaff <i>gfm, dfm</i>	14
Chocolate fondant, Chantilly cream, seasonal berries	18
Mango and coconut panna cotta, caramelised white chocolate and coconut soil, mango ice cream <i>gf</i>	18
Passionfruit and raspberry cheesecake, biscuit and chocolate crumb, raspberries	18
Cheese selection – brie, blue, cheddar, house made lavosh, dried fruit, quince paste <i>gfm</i>	28