



ENTRÉE

- Beef empanadas (3), caramelised onions, peas, potato, egg **\$15**
- Fire roasted eggplant, ginger, tomato, merlot vinegar, white anchovies **GF VM DF \$15**
- Herb and lemon crusted baked scallops (3) in shell, apple, radish, petite coriander, lemon **\$22**
- Ceviche of Hiramasa kingfish, coconut, chilli, ginger, lime **GF DF \$22**
- Yamba prawns, sea urchin, kombu butter, riesling vinegar **GF \$24**

MAIN

Every main dish is served with your choice of one side and one sauce

- Charred haloumi, heirloom tomato, basil, olive oil, vinegar **v GF \$26**
- Blackened cajun half chicken **GF DF \$30**
- Asian style steamed whole baby snapper wrapped in banana leaf **DF GFM \$32**
- Carolina dirt BBQ rub pork ribs, apricot chipotle **DF \$37**
- Tara valley OP rib eye 350g, chimichurri butter **GF DFM \$45**
- Char grilled 4+ black onyx wagyu tenderloin, garlic and thyme **GF DFM \$55**

SIDES

- Iceberg lettuce, blue cheese ranch dressing **GF V \$10**
- Duck fat chips **DF \$12**
- Chorizo mac and cheese **\$12**
- Steamed seasonal vegetables, olive oil, sea salt **GF DF V \$12**
- Idaho potato, sour cream, chives, bacon, salmon roe **GF DFM \$12**
- Potato and cabbage gratin **GF V \$12**

SAUCES

Béarnaise **GF** / Chimichurri **GF DF** / Harissa **GF DF** / Red Wine Jus **GF DF** / Mushroom **GF DF** / Green Peppercorn **GF DF**
Additional sauce **\$5**



KIDS MEALS

Grilled cajun chicken **\$14**

Grilled minute steak **\$14**

Mac and cheese **\$14**

Banana split, vanilla ice cream, marshmallows, whipped cream, chocolate topping, wafer, sprinkles **\$12**

Trio of ice cream, chocolate fudge, wafer, sprinkles **\$10**

**kids meals are all served with shoe string fries*

DESSERTS

Upside down orange tart, vanilla cream, candied thyme **\$15**

Pavlova, passionfruit curd, seasonal berries **GF \$15**

Leche flan, pineapple sorbet **GF \$15**

Baked snickers tart, smoked peanuts, white balsamic and lime sorbet **\$18**

Trio of cheese, quince, crackers **GFM \$27**