

18:00-21:30- DINNER MENU



SMALL PLATES AND STARTERS

Toasted turkish bread and spice trio	7
Balsamic oil, house made dukkha, masala and ras el hanout (Vegan, DF)	
Salt and pepper squid	13
House made harissa (GF, DF)	
Australian mussel pot	17
Mariniere, chimichurri (DF)	
Seared prawns	23
Yellow curry bisque, fresh slaw, peanuts	
Seared Scallops	25
Squid ink linguine, garlic, parsley, sundried tomato	
Charcuterie board	21
Selection of cured meat, house marinated olives, grissini, house made relish (DF)	
Market vegetable salad	18
Danish fetta, hazelnuts, ras el hanout vinaigrette (V)	

PASTA

Green pea fettucine	28
Mint, lime, cherry tomato, king island smoked cheddar (V)	
Ricotta gnocchi	24
Spiced capsicum coulis, shaved parmesan (V)	
Add 18 Month Gran Reserve Serrano	5

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FISH MARKET

Sesame crusted salmon	34
Lemon and herb quinoa, rocket pesto, cashews (GF, DF)	
Lapsang souchong tea infused barramund,	33
Pearl barley, cherry tomatoes, mascarpone	

MEAT MARKET

Sous-vide chicken breast	29
Dukkha crust, lentils, truss tomato, baharat spiced yoghurt	
Rosemary & garlic Sovereign lamb rack, (300g)	56
Steamed seasonal vegetables, red pepper sauce	

BUTCHER CUT'S

Rubbed in smoked paprika, served with "pont neuf" potato & confit red onions		
Riverina rib eye	400g (MSA)	58
Borrowdale pork cutlet	350g (free range)	46
Black angus eye filet	180 (MB 3+)	43
Riverina beef rump steak	250g (MSA)	33
Choice of: Chimichurri/ tomato relish/ béarnaise		
Optional surf and turf:		12
Add prawn, scallop, squid		

SIDES

Mixed leaf salad (Vegan, GF)	5
Steamed market vegetables (Vegan, GF)	9
Sweet potato fries (V, GF)	9