



DINNER

5PM - LATE. TAKE A SEAT + LET US TAKE YOUR ORDER.



\$10 OFFERS

DAILY	Coffee + Cake - Lemon Lime Tart All Day
THURSDAY	Prosecco Cocktail, Elderflower + Chambord from 3pm
FRIDAY	Espresso Martini + Aperol Spritz from 3pm
SATURDAY	Sangria Glass / \$35 Jug from 3pm
SUNDAY	Bloody Mary's All Day

TO SHARE

Grilled Prawns, Chermoula Mayo + Pistachio Crumb (GFO)	14
Fried Cauliflower, Hummus, Fetta, Pomegranate + Parsley (V)(GFO)	14
La Boqueria Chorizo + Lemon (GF)	14
Cajun Crumbed Squid Rings w Mint Yoghurt + Lemon (N)	14
Zucchini, Smoked Cheddar + Tomato Arancini w Napoletana Sauce + Padano Cheese (V)	14
Warm Roasted Pumpkin w Tahini + Mustard Yoghurt, Zaatar Crumb + Pepitas (V)	14
Grilled Haloumi, Tomatoes, Roasted Walnuts, Fresh Basil, Balsamic + Chive Oil (V + GF)	16
<i>Add Jamon Serrano +5.5</i>	
Pulled Lamb Pita, Tabouli Cous Cous , Pomegranate, Rocket, Hummus + Lemon Yoghurt	16
Mezze Plate – Grilled Prawns, Arancini, Jamon Serrano, Roast Pumpkin + Tahini, Hummus, Gherkins + Chargrilled Sourdough	29

SIDES

Rosemary Salted Chips + Roast Garlic Aioli	6.5
Marinated Olives	5
Walnut, Tomato, Fetta + Rocket Side Salad (V + GF)	12
Chargrilled Sourdough w Balsamic + Butter (V)	6.5
<i>Add House Made Hummus Dip + 4.5</i>	
<i>Add Jamon Serrano +5.5</i>	

*Substitute with Gluten Free Bread +1.5 V = Vegetarian / GF = Gluten Free / GFO = Gluten Free Option
N = Nuts. Please advise staff of any Dietary Requirements

MAINS

Cajun Crumbed Squid Salad w Herbed Tabouli, Tomato, Cous Cous, Mint Yoghurt + Lemon	21
Grilled Chicken Salad w Roast Pumpkin, Pomegranates, Cous Cous, Pepitas, Pine Nuts, Rocket + Tahini Mustard Yoghurt (GFO) (N) Add Haloumi +4.5	22
Hand Made Gnocchi + Napolitano Sauce w Mixed Tomatoes, Zucchini + Ricotta (V)	20
Prawn + Chorizo Fettuccini w Chilli, Tomato, Zucchini, Red Onion, Garlic + Olive Oil	25
Beef Cheek + Mushroom Ragu w Pappardelle + Freshly Grated Grana Padano	25
Crispy Skin Cone Bay Barramundi + Red Coconut Curry, Kaffir Lime, Lemongrass, Steamed Bok Choy + Brown Rice (GFO)	32
Grilled Pork Belly, Caramelised Pear, Apple + Cabbage Slaw, Pumpkin Puree (GF)	29
Slow Cooked Lamb Shoulder w Cous Cous, Apricots, Pomegranates, Chickpeas, Capsicum, Pine Nuts, Mint Yoghurt + Coriander (N)	28
Sweet Potato, Eggplant + Chickpea Tagine w Pistachio, Apricot Cous Cous + Lemon Yoghurt (V/GFO)	24
Angus Beef Burger, Bacon, Caramelised Onions, Swiss Cheese, Smoked Tomato Relish, Aioli, Pretzel Crust Bun + Chips (N)	23
Grilled Chicken Burger w Green Chilli Mayo Slaw, Pickles, Cheese, Pretzel Crust Bun + Chips (N)	22

SWEETS

Caramelised Banana, Butterscotch Tarte Tartin + Vanilla Bean Ice Cream 13

Poached Rhubarb Pot, Pecan Crumble, Caramel Sauce +
Orange Cream Layers (GFO) 11

Assorted Sorbet, Crumble + Berry Compote w Strawberries (GFO) 10

Also See Today's Counter Cakes + Slices



AFTER DINNER DRINKS

ORANGE + HOT CHOC WARMER 12

Grand Marnier, Kahlua, Orange + Hot Chocolate

FLAT WHITE RUSSIAN 12

Kahlua, Sailor Jerry, Espresso + Milk Over Ice

AFFOGATO 12

Frangelico, Double Espresso + Ice Cream

Limoncello 7

Pedro Ximenez 8

Baileys 7

SEE OUR FULL DRINKS MENU FOR MORE