
D I N N E R M E N U

5 P M - L A T E

Take a Seat and Let Us Take Your Order

\$ 1 0 S P E C I A L S

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

T O S H A R E

Grilled Prawns, Mango Chilli Corn Salsa, Grilled Lime + Sour Cream (GF)	14
Fried Cauliflower, Hummus, Danish Feta, Pomegranate + Parsley (V)(GFO)	14
La Boqueria Chorizo + Lemon (GF)	14
Cajun Crumbed Squid Rings w Mint Yoghurt + Lemon (N)	15
Zucchini, Smoked Cheddar + Tomato Arancini w Herb Aioli + Padano Cheese (V)	14
Roast Garlic Field Mushroom, Baby Bocconcini + House Pesto (V)(N)	14
Grilled Halloumi, Tomatoes, Roasted Walnuts, Fresh Basil, Balsamic + Chive Oil (V/GF)	16
Add Serrano Ham +5.5	
Baked Half Shell Hervey Bay Scallops, Smoked Cheddar, Pancetta w Herb Crumb (3)	16
Magherita Pizza, Tomatoes, Fresh Mozzarella, Sugo + Basil (V)	17
Add Serrano Ham +5.5	
Mezze Plate - Grilled Prawns, Arancini, Jamon Serrano Ham, Roast Pumpkin + Tahini, Hummus, Gherkins+ Chargrilled Sourdough	29

S I D E S

Rosemary Salted Chips + Roast Garlic Aioli	6.5
House Marinated Mix Olives	5
Walnut, Tomato, Feta + Rocket Side Salad (V)(GF)	12
Chargrilled Sourdough w Balsamic + Butter (V)	6.5
House Made Hummus Dip	4.5

M A I N S

Cajun Crumbed Squid Salad w Quinoa, Cucumber, Tomato, Rocket, Almonds, Feta + Mint Yoghurt (N)	21
Grilled Chicken Salad w Roast Pumpkin, Pomegranates, Cous Cous, Pepitas, Pine Nuts, Rocket + Tahini Mustard Yoghurt (GFO)(VO)(N)	22
Add Halloumi +4.5	
Broccoli + Kale Super Salad w Roast Sweet Potato, Almonds, Quinoa + Chickpea + Lemon Yoghurt (GF)(V)(N)	21
Add Halloumi +4.5 Add Chicken +5.5	
Pan Fried Gnocchi, Kale, Roasted Capsicum, Semi Dried Tomatoes w Danish Fetta (V)	19
Add Chorizo +4.5	
Beef Cheek + Mushroom Ragu w Pappardelle with Freshly Grated Grano Padano	25
Prawn + Chorizo Linguini w Chilli, Tomato, Zucchini, Red Onion, Garlic + Olive Oil	25
Crispy Skin Cone Bay Barramundi + Red Coconut Curry w Kaffir Lime, Lemongrass, Steamed Bok Choy w Quinoa + Brown Rice (GFO)	32
Confit Pork Belly, Crispy Skin, Herb Spiced Roasted Potatoes, Fennel Puree, Baby Pickled Carrots w Red Wine Jus (GFO)	29
Grilled Lamb Rump w Warm French Lentil Salad, Rocket, Pumpkin, Walnut and Mint Yoghurt (N)	28
Angus Beef Burger, Bacon, Caramelized Onions, Swiss Cheese, Smoked Tomato Relish, Aioli, Pretzel Crust Bun + Chips	23
300g WA Aged Striploin, Seasonal Greens , Roasted Vine Ripened Tomatoes, Rosemary Potatoes w Red Wine Jus (GFO)	34

* Substitute with GF Bread +1.5 / V = Vegetarian / GF = Gluten Free / GFO = Gluten Free Option / N = Nuts.

Please Advise Staff of Any Dietary Requirements

SWEETS

Caramelized Banana, Butterscotch Tarte Tartin + Vanilla Bean Ice Cream	13
Apple & Strawberry Rhubarb Crumble, Custard + Vanilla Bean Ice Cream	13
Chocolate Mouse Pot , Honey Comb + Macerated Berries	11
Assorted Sorbet, Pecan Crumble + Berry Coulis w Strawberries (GFO)(N)	10
Cheese Plate - Pear, Quince Paste, Lavosh, Dried Fruits + Nuts (One Cheese)	16
Blue Cow French Style Triple Cream Brie, WA	
Long Clawson Stilton, England	
Maffra Aged Ashed Cheddar, Vic	
Additional Cheese +8	

AFTER DINNER DRINKS

ORANGE + 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 -