
DINNER MENU

5 P M - L A T E

Take a Seat and Let us Take your Order

\$ 10 SPECIALS

DAILY	Coffee + Cake - Check Display Fridge
TUESDAY	Prosecco Cocktail, Elderflower + Chambord - All Day
FRIDAY	Aperol Spritz
SATURDAY	Sangria Glass
SUNDAY	Bloody Mary's - All Day

T O S H A R E

Grilled Prawns, Mango Chilli + Charred Corn Salsa, Grilled Lime + Sour Cream (GF)	14
Fried Cauliflower, Hummus, Danish Feta, Pomegranate + Parsley (V)(GFO)	14
Grilled La Boqueria Chorizo + Lemon (GF)	14
Cajun Crumbed Squid Rings w Mint Yoghurt + Lemon (N)	15
Homemade Arancini w Herb Aioli + Padano Cheese (V)	14
Grilled Halloumi, Tomatoes, Roasted Walnuts, Fresh Basil, Balsamic + Chive Oil (V/GF) Add Serrano Ham +5.5	16
Slow Cooked Pulled Lamb Pita, Tabbouleh Cous Cous, Pomegranate, Rocket, Hummus + Lemon Yoghurt	18
Magherita Pizza, Tomatoes, Fresh Mozzarella, Sugo + Basil (V) Add Serrano Ham +5.5	17
Mezze Plate to Share	32
Grilled Prawns, Arancini, Jamon Serrano Ham, Baked Half Shell Scallops, Roast Pumpkin With Tahini Yoghurt , Hummus, Gherkins+ Chargrilled Sourdough	

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 Loafers Organic Sourdough w Balsamic + Butter (V) Add House Made Hummus Dip + 4.5 Add Serrano Ham + 5.5	6.5

MAINS

Cajun Crumbed Squid Salad w Quinoa, Cucumber, Tomato, Rocket, Almonds, Danish Feta + Mint Yoghurt (N)	21
Grilled Chicken Salad w Roast Pumpkin, Pomegranates, Cous Cous, Pepitas, Pine Nuts, Rocket + Tahini Mustard Yoghurt (GFO)(VO)(N) Add Halloumi +4.5	22
Broccoli + Kale Super Salad w Roast Sweet Potato, Almonds, Quinoa + Chickpea + Lemon Yoghurt (GF)(V)(N) Add Halloumi +4.5 Add Chicken +5.5	21
Grill Pork Fillet Salad, Roasted Beetroot, Farro, Rocket, Feta, Walnut + Honey Thyme Dressing Add Halloumi +4.5	25
Black Barley Risotto, Leek, Asparagus, Tomato + Deep Fried Brie (V) Add Chicken +5.5	22
Beef Cheek + Mushroom Ragu w Pappardelle with Freshly Grated Grano Padano	25
Prawn + Chorizo Linguini w Chilli, Tomato, Zucchini, Red Onion, Garlic + Olive Oil	26
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)	30
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
Beef Tagliata Salad, with Vine Ripened Tomato, Rocket, Shaved Padano House Made Pesto (N)	28

* 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
Vanilla Pannacotta, Red Wine Poach Pear, Hazelnut Tuille (N)	13
Assorted Sorbet, Pecan Crumble + Berry Coulis w Strawberries (GFO)(N)	10
Cheese Plate - Pear, Quince Paste, Lavosh, Dried Fruits + Nuts	16
Choice of One Cheese:	
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 -
