
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

ALL DAY \$10 SPECIALS

DAILY	Coffee + Cake - Check Display Fridge
TUESDAY	Raspberry Fizz
FRIDAY	Aperol Spritz
SATURDAY	Sangria Glass
SUNDAY	Bloody Mary's

ENTREE

Crispy Prawn Bao Buns, Pickles, Coriander, BBQ Sauce, Mayo	15
Homemade Crispy Arancini w Halloumi, Citrus, Fig Dressing Salad (V)	14
Little Way Antipasto Board for 2—Blue de Basque Cheese, Shaved Parma Ham, Homemade Sourdough, House Pickles, Cantimpalo Salami, Chicken Pate	32
House Made Sourdough w Churned Butter Organic Oil and Vinegar (V)	7.5
Spiced Olives, Gremolata, Lemon (V) (GF)	6
Grilled Chorizo, Lime, Gremolata, Olives, Feta + Baguette (GF)	16
Korean Fried Chicken, Pickled Cucumber, Mayo, Sesame	14
Beef Tartare, Pistachio Yoghurt, Quail Egg, + Poppadum (GFO)	18

MAINS

Grilled Chicken Salad w Roast Pumpkin, Pomegranates, Cous Cous, Pepitas, Pine Nuts, Rocket + Tahini Mustard Yoghurt (GFO)(VO)(N) Add Halloumi +4.5	23
Risotto, Shaved Beetroot + Radish Salad, Goats Cheese, Pickled Walnuts (V) (GF) Add Chicken +5.5	24
Beef Cheek + Mushroom Ragu w Pappardelle with Freshly Grated Grano Padano	28
Homemade Pasta, Prawn, Cuttlefish, Cherry Tomato, Basil, Chili and Pangrattato	26
Slow Cooked Pork Belly, Carrot Puree, Crispy Squid, Herb Salad (GFO)	30
Angus Beef Burger, Bacon, Caramelized Onions, Swiss Cheese, Smoked Tomato Relish, Aioli, Pretzel Crust Bun + Chips	23
Today's Fish, Leek Potato Mash, Broccolini, Ratatouille (GF)	32
Orange Glazed Duck Breast, Brocoli Puree, Baby Carrots, Crispy Kale, Jus (GF)	30

SIDES

Truffle Potato Mash, Crispy Bacon	8
Baby Coz Salad, Parmesan Dressing	8
Rosemary Salted Chips + Roast Garlic Aioli (V)	8
Honey Carrots, Danish Feta, Almonds	8

* 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

Violet Panna Cotta, Pecan Granola, Saffron Pear, Berries (GFO)	13
Bakewell Tart, Strawberry Salsa, Cream Fraiche, Cinnamon Ice Cream	13
Passionfruit Parfait, Coconut Sorbet, Curd, Tuile, Crispy Berries (GF)	13
Cheese Plate with 3 Cheeses; House Lavosh, Quince, Muscatels, Apple	28
Blue Cheese, Honeycomb, Lavosh, Muscatels	10
Soft Cheese, Vegemite, Cucumber, Sourdough (GFO)	10
Hard Cheese, Confit Tomato, Crispy Parma Ham, Cruets	10

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 -