



DINNER MENU

5PM – LATE

Take a seat and
let us take your order.

ALL DAY \$10 COCKTAIL SPECIALS

TUESDAY Raspberry Fizz

FRIDAY Aperol Spritz & Espresso Martini

SATURDAY Mojito

SUNDAY Bloody Mary's

SMALL PLATES

Wild Mushroom and Bocconcini Arancini, Parsley, Walnut Pesto (V) (N)	14
Salt and Schezuan Pepper Squid, Chilli, Crispy Thai Basil, Kewpie Mayo	14
Crumbed Pork Belly and Black Pudding Bites, Bread and Butter Pickles	14
Roast Cauliflower and Halloumi Fritters w Lime and Cardamom Spiced Yoghurt (V)	16
Chargrilled Zucchini, Asparagus, Peas, Mint, and Halloumi Saginaki with Zucchini Salsa (V)(VEO)	16
Spiced Lamb Cigar in Brik Pastry, Tahini Yoghurt, Pomegranate, Crushed Pistachios (N)	18
Tasting Plate - Cauliflower Fritters, Arancini, School Prawns, Marinated Olives, Bread and Butter Pickles (VO - Swap School Prawns for Gremolta Crumbed Bocconcini Balls) (N)	29

HEALTH BOWLS

Super Salad w Broccoli, Roasted Cauliflower, Kale, Legumes, Soft Herbs Avocado, Tamari Roasted Mixed Seeds, Cider Vinegar Dressing (GF) (VE) (DF) Add Halloumi +5.5, Add Chicken +5.5, Add Smoked Salmon +5.5	21
Grilled Chicken Salad w Roast Pumpkin, Pomegranates, Cous Cous, Pepitas, Pinenuts, Rocket + Tahini Yoghurt Dressing (GFO) (VEO) (N) Add Halloumi +5.5	24
Confit Ocean Trout, Nicoise Salad, Green Beans, Olives, Chats, Egg, Cucumber, Tomato, Mesclun Leaves, Lemon Vinaigrette Dressing (GF) (DF)	26

LITTLE ONE'S MENU

DINNER

Pasta, tomato sauce, chicken, and parmesan	10
Kids angus beef burger, swiss cheese and chips	10
Home made nuggets and chips	10

SWEET

Ice cream selection	7.5
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LARGE PLATES

Roast Butternut Pumpkin, Chargrilled Broccolini with Goat Cheese Feta, Mixed Leaves Savoury Granola, Yoghurt (V) (VEO) (N)	22
Black Angus Beef Burger, Bacon, Caramelised Onions, Mesclun Lettuce, Tomato, Swiss Cheese, Tomato Relish, Aioli, Pretzel Crust Bun + Rosemary Salted Chips	23
Pan Fried House Made Ricotta Gnocchi, Pomodoro, Walnut Pesto, Bocconcini (V) (N)	24
Beef Ragu, Pappardelle Pasta, Creme Fraiche, Gremolata Pangrattato	28
Crab Linguine with Slow Roast Cherry Tomatoes, Chilli, Fennel, Pangrattato	29
Pork Belly, Fondant Potatoes, Apple Puree, Sprouting Broccoli, Pickled Raddish (GF)	29
Crispy Skin Barramundi with Summer Vegetables, White Bean Puree and Pistou (GF) (DF) (N)	35

SIDES

Ciabatta, Sourdough or Grain Bread, Balsamic Oil (GFO*) (V)	7.5
Rosemary Salted Chips & Roast Garlic Aioli (V)	8
Sauteed Greens, Chilli, Tahini Yoghurt (V) (VEO)	9
Green Salad, Mixed Leaves, Cucumber, Tomato, Lemon Vinaigrette (VE) (DF) (GF)	10

SWEETS

Lemon Curd Brulee Tart, Raspberry Sorbet	13
Chocolate Ganache and Raspberry Tart, Creme Fraiche	13
Sticky Banana Bread Pudding, Rum Caramel Sauce, Walnut Ice Cream (N)	13

AFTER DINNER DRINKS

Limoncello	7
Baileys	7
Pedro Ximenez	8
Orange + Choc Warmer, Grand Marnier, Kahlua, Orange + Hot Chocolate	12
Black or White Russian, Kahlua, Sailor Jerry, Espresso + Milk Over Ice	12
Affogato, Frangelico, Double Espresso + Ice Cream	12

V(O) = Vegetarian (Option) VE(O) = Vegan (Option) GF(O) = Gluten Free (Option) N = Nuts.

*Substitute with GF Bread +1.5

Please advise staff of any dietary requirements.