

LITTLE WAY

DINNER MENU

5PM – LATE

*Take a seat and
let us take your order.*

ALL DAY \$10 COCKTAIL SPECIALS

TUESDAY	Raspberry Fizz
WEDNESDAY	Aperol Spritz
THURSDAY	Paloma
FRIDAY	Aperol Spritz & Espresso Martini
SATURDAY	Mojito
SUNDAY	Bloody Mary's

SMALL PLATES

Porcini Mushroom and Taleggio Arancini W Truffle Aioli (V) (3 per serve)	16
Pea, Ricotta and Mint Falafels, Zhoou, Pickled Red Onion (V) (3 per serve)	16
Burnt Eggplant Tahini with Roast Capsicum Dip & Charred Turkish Bread (DF) (GFO) (VE)	16
Algerian Style Roast Pumpkin W Marinated Eggplant, Turmeric Tahini Sauce, Hummus, Nuts, Seeds (VE) (GF) (N) (DF)	17
Salt and Pepper Flower Cut Squid with Chilli, Spring Onions, Kewpie Mayo	18
Tandoori Style Chicken Skewers, Cucumber Yoghurt, Tomato Kasundi, Pickled Red Onion (GF) (3 per serve)	18
Exmouth Tiger Prawns with Preserved Lemon Butter, Dukkah and Chorizo Crumbs, Pomegranate Yoghurt (N)	21
Tasting Plate - Pea, Ricotta and Mint Falafels, Salt and Pepper Squid, Arancini, Eggplant Tahini & Roast Capsicum Dip with Turkish Bread	30

HEALTH BOWLS

Winter Super Salad with Broccoli, Roast Cauliflower, Mixed Leaves Soft Herbs, Avocado, Seeds, Apple Cider Vinaigrette (GF) (VE) (DF) Add Halloumi +6, Add Chicken +6, Add Smoked Salmon +6	23
Grilled Chicken Salad w Roast Pumpkin, Pomegranates, Cherry Tomatoes Pepitas, Cous Cous, Pinenuts, Rocket + Tahini Yoghurt Dressing (GFO) (VEO) (N) (DFO) Add Halloumi +6	25

LITTLE ONE'S MENU

DINNER

Pasta Carbonara	12
Kids Angus Beef Burger, Tomato Sause, Swiss Cheese and Chips	12
Home Made Nuggets and Chips	12

SWEET

Ice Cream Selection	7.5
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LARGE PLATES

Roast Cauliflower W Preserved Lemon Salsa Verde, Pomegranate Cauliflower Cous Cous, Lime Coconut Yoghurt, Hazelnut Dukkah, Seeds (V) (VE) (N) (DF) (GF)	22
Black Angus Beef Burger, Bacon, Caramelised Onions, Mesclun Lettuce, Tomato, Swiss Cheese, Tomato Relish, Aioli, Pretzel Crust Bun & Skin On Chunky Chips	24
House Made Ricotta Gnocchi W Roast Pumpkin, Sage Brown Butter, Hazelnuts and Goats Cheese (V) (N)	26
Linguine Alla Puttanesca with Exmouth Tiger Prawns, Pomodoro, Chilli, Capers, Olives	29
Parmesan Crumbed Veal with Roast Pumpkin, Sage and Brown Butter Puree, Broccolini, Crispy Sage, Lemon	29
Duck Ragu, Porcini Mushroom Cream Sauce, Spinach, Pecorino with Pappardelle or House Made Gnocchi	32
Cider Braised Crispy Berkshire Free Range Pork Belly with Red Cabbage, Apple, Roast Cauliflower Puree, Sprouting Broccoli (GF)	34
Coral Bay Barramundi Yellow Curry with Pumpkin, Asian Greens, Jasmine Rice and Crispy Eschallots (GF) (DF)	36

SIDES

Ciabatta, Sourdough or Grain Bread, Balsamic Oil (GFO*) (V)	7.5
Rosemary Salted Skin On Chunky Chips & Roast Garlic Aioli (V)	9
Sauteed Seasonal Greens, Chilli, Garlic (VE) (GF) (DF)	9

SWEETS

Coconut Panacotta, Passion Fruit, Coconut Crumble + Passion Fruit Sorbet (GF) (VE) (N)	14
Sticky Date Pudding with Miso Caramel Sauce, Vanilla Bean Ice Cream	14
Glazed Lemon Tart W Berry Compote Vacherin, White Chocolate Ice Cream (GF)	14

AFTER DINNER DRINKS

Limoncello	8
Baileys	8
Pedro Ximenez	9
Orange + Choc Warmer, Grand Marnier, Kahlua, Orange + Hot Chocolate	13
Black or White Russian, Kahlua, Sailor Jerry, Espresso + Milk Over Ice	13
Affogato, Frangelico, Double Espresso + Ice Cream	13

V(O) = Vegetarian (Option) VE(O) = Vegan (Option) GF(O) = Gluten Free (Option) DF(O) = Dairy Free (Option) N = Nuts.
*Substitute with GF Bread +1.5 Please advise staff of any dietary requirements.