



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

Roasted Cauliflower, Pine Nut and Thyme Arancini W Truffle Aioli (V) (N) (3 per serve)	16
Artichoke, Green Olive and Preserved Lemon Dip W Charred Turkish Bread (DF) (GFO) (VE)	16
Roast Pumpkin W Marinated Eggplant, Hummus, Dukkah, Date Syrup and Zhoug (VE) (GF) (N) (DF)	17
Salt and Pepper Flower Cut Squid with Chilli, Spring Onions, Kewpie Mayo	18
Chorizo, Prawn and Potato Fritters W Saffron Aioli (3 per serve)	19
Roasted Free Range Berkshire Pork Belly, Mojo Rojo, Pickled Green Apple (GF) (DF)	20
Tasting Plate - Arancini; Salt and Pepper Squid; Chorizo, Prawn and Potato Fritters; Artichoke & Green Olive Dip with Turkish Bread	32

HEALTH BOWLS

Roasted Beetroot and Sweet Potato W Farro, Spinach, Pistachios, Smoked Almonds, Orange, Shaved Fennel W Mustard Seed Dressing (GFO) (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 Pomodoro, Speck Bacon, Parmesan	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 Baby Carrots and Chickpeas W Slow Roast Cherry Tomatoes, Pickled Red Onion, Toasted Cashew Cream W Parsley and Sumac Dressing (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
Pappardelle Pasta W Italian Sausage, San Marzano Tomato Ragu, Broccoli, Kale, Parmigiano Reggiano	28
Linguine, Crab, Aleppo, Shellfish Butter, Preserved Lemon Pangrattato, Bottarga	29
Free Range Berkshire Pork Belly, Hazelnut, Pistachio Romesco, Baby Carrots (N) (GF) (DF)	32
Lamb Short Loin Chops W Fennel Slaw, Spiced Yoghurt and Roasted Spring Vegetables (GF)	34
Fish Of The Day En Papillote (Steamed in Parchment Paper) W Heirloom Cherry Tomatoes Citrus Spring Vegetables (GF) (DF)	35

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

Eton Mess, Prosecco Poached Strawberries, Broken Meringue, Raspberry Mascapone, Vanilla Bean Icecream (GF)	14
Tiramisu Cannoli W Pistachio Ice Cream (N)	14
Salted Chocolate and Dulce De Leche Tart W Strawberry Gelato (GF)	14

AFTER DINNER DRINKS

Limoncello	8
Baileys	8
Pedro Ximenez	9
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. Pork dishes are not suitable for celiacs