

DINNER

served from 5.30pm

GRILLED HALF SHELL SCALLOPS (6) 20 - (12) 36 gf
Preserved lemon / parsley almond butter / herb salad

BEETROOT CURED SALMON 20 gfo
Orange / fennel / pickled onion / croutes

BEER BATTERED PRAWNS 20 gfo
Pickled cucumber salad / chilli / peanuts / nahm jim

HOUSE MADE POTATO GNOCCHI 19
Basil / chilli / rocket / pecorino crumb

CRISPY PORK BELLY AND WATERMELON 20 gfo
Pickled watermelon rind / soy / ginger / shallots

ANTIPASTO 30 gfo
Marinated vegetables / selection of hard & soft cheeses / selection of cured meats / breads & crackers

SEAFOOD BOUILLABAISSSE 35 individual or 70 share
Shellfish / reef fish / garlic ciabatta / saffron aioli

GRILLED MARKET FISH 32 gf
Salsa verde / fennel + celery slaw / preserved lemon jam

BEER BATTERED FISH OF THE DAY 28
Crushed potato + minted peas / warm tartare

GRILLED RIB FILLET 34 gf
Hassel back potato / gorgonzola butter / wilted greens

GRILLED EYE FILLET 38 gf
Broccoli puree / bacon crumb / horseradish crème fraiche

FENNEL SPICED PORK BELLY 32 gf
Raisin puree / caramalised apple / apple jelly / candied walnut salad

SPATCHCOCK 33 gf
Pancetta / Portobello mushrooms / roast baby onion / truffle jus gras

GRILLED LAMB RUMP 32 gf
Chermoula eggplant / spinach / labne / hazelnuts

HOUSE MADE POTATO GNOCCHI 28
Basil / chilli / rocket / pecorino crumb

SIDES all 9
Buttered Greens / preserved lemon / almonds
Green salad / French dressing
Shoestring fries / rosemary chilli salt / mustard aioli