

DINNER

served from 5.30pm

SOY MUSTARD MARINATED TUNA 19

Daikon / carrot / cucumber / sesame seeds

BEETROOT CURED SALMON 20 gfo

Orange / fennel / pickled onion / croutes

SESAME CRUSTED PRAWNS 20 gfo

Tomato chilli jam / green papaya / lime

HOUSE MADE RICOTTA GNOCCHI 19

Basil & walnut pesto / pecorino crumb / rocket / lemon

CRISP 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 BOUILLABAISSE 32

garlic ciabatta / saffron aioli

GRILLED MARKET FISH 36

Please ask your wait staff for todays special

BEER BATTERED FISH OF THE DAY 28

Crushed potato / minted peas / warm tartare

GRILLED RIB FILLET 34 gf / GRILLED EYE FILLET 38 gf

Fondant Potato / green bean and shallot salad / horseradish crème fraiche / thyme jus

FENNEL SPICED PORK BELLY 34 gf

Raisin puree / caramalised apple / apple jelly / candied walnut salad

ROAST CHICKEN BREAST 31 gf

Pancetta / pumpkin puree / sage brown butter / raddichio

SPICED LAMB RUMP 34 gf

Babaganoush / spinach / goats cheese / spiced pepitas

HOUSE MADE RICOTTA GNOCCHI 28

Basil & walnut pesto / pecorino crumb / rocket / lemon

SIDES all 9

Seasonal Greens / preserved lemon and almond butter

Green salad / French dressing

Warm chat potato salad / truffle oil / parmesan / parsley

Shoestring fries / rosemary chilli salt / mustard aioli