

Dinner Menu

TO SHARE (from 3 pm)



Good Produce Board S 15 / L 25

Selection of marinated olives, cheese, charcuterie, dips, breads

Traditional Cheese Board 35

Daily selection of three hard & soft cheeses, grapes, quince paste, crackers, bread

STARTERS (from 3 pm)



Ciabatta (DF,VG) 10

Extra virgin olive oil, balsamic vinegar, house dukkah

House Marinated Olives (DF,GF,VG) 10

Artichoke & Lemon Dip (DF,VG,GFO) 10
Spiced pine nuts, parsley, flat bread

Hummus (VG,V,GFO,DF) 10

Grape molasses, flat bread

Cauliflower Kibbeh (VG,V,DFO) 12

Tahini yogurt sauce, lemon

Fish Kofta 15

Pickled pineapple salsa, artichoke, bean and lemon dip

Pan Seared Scallops (GF,DFO) 16

Nicoise escabeche, labneh, grape molasses

MAINS (from 5.00 pm)



Braised Beef Cheeks (DF,GFO) E 18 / M 34

Hummus, red wine jus, flat bread

Pan Roasted Market Fish (DF,GFO) 32

Cauliflower and onion fritters, artichoke, bean, pickled pineapple salsa

Hi Tide Fish & Chips 30

Bandari spiced batter, tahini and yogurt dip, beer battered chips, garden salad

Middle Eastern Seafood Curry (GFO) E 20 / M 38

Market fish, scallops, Moreton bay bugs, fish kofta with yogurt and saffron rice

Eye Fillet 220g (GF) 40

Sesame roasted chats, grilled broccolini, green peppercorn sauce

Pork Belly (GF,DFO) E 18 / M 34

Cos lettuce, pomegranate caramelised pork, zucchini and sweet onions pickles, buttermilk dressing, crispy onions

Moreton Bay Bugs Tortellini 34

House-made tortellini, spicy calabrian sausage Nduja, creamy tomato sauce

Vegetarian Byriani Rice (V,VGO,DFO,GF) 26

Saffron rice, halloumi, sauteed eggplant, toasted almonds, tahini yogurt

SIDES



Beer Battered Chips (DF,V) 10

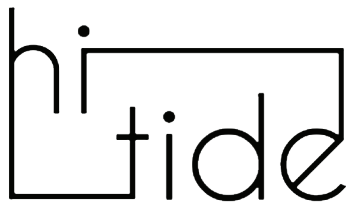
House aioli or ketchup

Seasonal Greens (GF,V,DFO,VGO) 12

Labneh, almonds, pomegranate

Saffron Rice 8

Basmati pilaf with almonds



Dessert Menu

DESSERTS



Baklava Ice Cream Sandwich 14

Honey, cardamon, pistachio and walnut semifreddo, medjool dates, filo pastry

Banana & Raspberry Tartlet 14

Brûlée cremeux and raspberry tartlet with pineapple caramel, walnuts, coconut

Gelatis & Sorbets (DFO) 12

Three scoops of the seasonal selection of gelatis and sorbets.

Affogato 7

Vanilla gelato, hot espresso coffee
Add a shot of liqueur \$14

DESSERT WINE



De Beaurepaire Coeur D'or'

Botrytis Semillon

Rylstone, NSW

10 40

DESSERT COCKTAILS



Espresso Martini

18

Absolut Vanilla, Kahlua,
Creme De Cacao, Espresso

Toblerone

17

Bayleys, Frangelico,
Creme de Cacao, Cream

Irish Coffee

15

Jameson, Espresso, Cream, Syrup