



### STARTERS

- Toasted sourdough, herb butter, smoked salt (GFO DFO) **12**
- Chicken liver pate, apple compote, sourdough (GFO) **18**
- Tuna tataki, fennel, citrus, ginger, sesame, Teriyaki (GF DF) **25**
- Half shell Tasmanian scallops, garlic butter, dill, macadamia, flying fish roe (GF DFO) **27**
- Prosciutto bruschetta, medley tomato, bocconcini, basil, sourdough (GFO DFO) **25**
- Tiger prawn spring rolls, petite salad, bush tomato chutney (DF) **24**
- Rolled gnocchi, gorgonzola, bacon, mushroom, walnuts (VO) **25**

### MAINS

- Barramundi fillet, cauliflower & potato puree, green beans, olive tapenade **42**
- Pan seared duck breast, garlic shitake, red cabbage, sweet potato, fragrant jus (GF DF) **47**
- 250g Angus porterhouse fillet, duck fat kipflers, glazed baby carrots, red wine jus (GF DF) **47**
- Linguini, clams, prawns, mussels, white wine sauce, parmesan **39**
- Jungle curry, roast vegetables, pickled cabbage, rice (GF V DF) **34**

### SIDES

- Mixed leaf salad, medley tomato, pomegranate balsamic (GF V DF) **13**
- Broccolini, green beans, lemon caper butter, pine nuts, feta (GF V DFO) **15**
- Bowl of chips, sea salt, aioli **12**

### DESSERTS

- Basque cheese cake, crumble, berries **14**
- Creme brulee, blue berries, ginger syrup, ice cream **14**
- Belgian chocolate mousse, Chantilly cream, berries **14**

Cheddar, camembert, dried apricots, cashews, crackers **22**

Public Holiday Surcharge 15%

V – Vegetarian VO – Vegetarian Option DF – Dairy Free DFO – Dairy Free Option

GF – Gluten Free GFO – Gluten Free Option