



STARTERS

- Toasted sourdough, truffle butter, smoked salt (GFO DFO) 12
- Chicken liver pate, apple compote, sourdough (GFO) 18
- Tuna tataki, edamame, cucumber, 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, fennel citrus salad, garlic clams 43
- Pan seared duck breast, garlic shitake, red cabbage, sweet potato, bok choy, 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, grated 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

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