

Dinner

SAMPLE

STARTERS

Mixed marinated Australian olives	6.0
Crispy polenta chips with tomato, basil and parmesan	6.0
Sautéed field mushrooms with gorgonzola & spinach	10.0
Salt & pepper squid with lemon garlic aioli	15.0
Mezze plate with smoked salmon, roasted red capsicum, labna chorizo & char-grilled sourdough bread	17.5
Crispy prawn & pork belly with lime leaf, slaw salad and peanut, chilli dressing	17.5
Warm roasted cauliflower, Jerusalem artichoke, fetta and quinoa salad	17.5
Sweet corn and chilli fritter with salmon gravlax	17.5

MAINS

Moroccan lentils and eggplant with pomegranate molasses and ricotta	18.5
Linguini with chorizo, squid, roast garlic, chilli and tomato	22.0
Fish & chips served with house-made tartare sauce & salad	24.5
Grilled barramundi with sweet potato chips and chimmichurri sauce	28.0
Char-grilled scotch fillet (280g) with roasted vegetables and red wine jus	28.0
Grilled chicken breast with roasted Jerusalem artichokes, snow peas and romesco sauce	26.0
Duck confit with roast potatoes, spinach and pickled pear with walnuts	28.0

SIDES

Roasted potato with thyme and garlic confit	6.5
Green beans with toasted almonds, olive oil & lemon	6.5
Fresh tomato, fetta and parsley with balsamic E.V. Olive oil	6.5
Rocket & parmesan salad with pear	6.5
Garlic bread	7.0
Chips	5.0
Sourdough Bread	3.5