



DINNER MENU

TO START

Olive Tapenade w/ Goats' cheese + Grilled Sourdough \$9.00

ENTREES

Szechuan Salt & Pepper Squid w/ Housemade Chilli Jam + Asian Salad \$17.00

Chicken & Chorizo Empanadas, Spiced Capsicum Jam w/ Corn, Coriander
& Avocado Salsa \$17.00

Prawn & Shiitake spring rolls w/ Honey Sesame Sauce, Sriracha Ketchup
& Cassava Crackers \$17.00

Spinach & Buffalo Mozzarella Arancini w/ Caper Parsley Salsa & Aioli \$17.00

MAINS

Angus Scotch Fillet w. Brandy & Peppercorn Sauce, Broccolini + Mash Potato \$30.00

Chermoula Crusted Barramundi w/ Pumpkin Humus + Middle Eastern Salad \$29.00

Lamb Rump w/ Miso Eggplant, Wombok & Garlic Ginger Jus \$28.00

Mixed Grain & Spinach Dhal w/ Mint, Peas, Fruit Chutney,
Sumac Yoghurt & Indian Flat bread \$25.00

SIDES

Asparagus w/ Soy Butter + Roasted Black Sesame & Sunflower Seeds \$9.50

Roast Pumpkin Salad w/ Buttermilk Dressing, Chard & Toasted Pepitas \$9.50

Shoestring fries w/ Smoked Sea Salt flakes & Aioli \$9.50

DESSERTS

Affogato - Espresso Shot, Vanilla Ice Cream & a shot of Frangelico \$13.00

Warm Apple & Strawberry Shortcake w/ Anglaise & Rhubarb Crumble Icecream \$13.00

Flourless Chocolate Tart (GF) w/ Poached Pear & Dollop Cream \$13.00