

DINNER

starters

warm marinated olives & pan-fried spicy chorizo w toasted bread (gfo) 13
house made garlic ciabatta bread 7
grilled focaccia bread w beetroot tzatziki, hummus & virgin olive oil or salted truffle butter (v, gfo) 12

entrees

shark bay szechuan squid deep fried, red slaw w sesame oil dressing & a soy, honey, lime and fresh mint dip **e 19 m 28**
arancini of the day risotto coated in bread crumbs and deep fried **12**
duck ravioli creamy porcini, truffle sauce & herbs salad **e 17 m 26**
tofulicious pattie w green zucchini, mushroom, onion, curry powder mixed with dry tofu, topped with lotus fries, black olives, roquette, and harissa & tomato chutney sauce (v,vg,gf) **e 16 m 22**

mains

wild mushroom & truffle ragout with a polenta cake & fried polenta chips (v,vg,gf) **23**
fresh pumpkin gnocchi rosette sauce, white wine, spicy chorizo, bacon, spinach, garlic, chilli, red onion & parmesan cheese **25 (vegetarian 23)**
creamy saffron risotto cooked in fish stock w shaved parmesan & crispy parmesan tuile, topped with scallops (gf) **27**
cone bay barramundi grilled w wilted kailan, bean shoot, sweet lemon zest, oyster mushroom, crispy leek julienne, creamy fish sauce (gf) **34**
confit duck leg parsnip puree, caramelised carrot & shallots, crispy sweet potato, sesame seed and orange gastrique sauce (gf) **36**
200g eye fillet w chat potatoes roasted in beef fat & thyme, green asparagus, parsley, garlic, topped with café d Paris Butter (gf) **39**
sous vide chicken maryland boneless, stuffed w goats cheese and tapenade, wrapped in prosciutto, served w roasted kipfler potato, sautéed red onions, baby carrots slow cooked w chicken stock & tarragon (gf) **29**
beef cheeks braised in red wine, served on bed of mash potato, mushroom, bacon & topped with braising jus (gf) **32**
fresh mancini spaghetti w creamy confit garlic sauce, pancetta, chilli flakes, parsley & parmesan
vegetarian **22** | chicken **26** | prawns **28**

sides 9

royal blue fries w confit garlic aioli (v) | sweet potato fries w confit garlic aioli (v)
chefs garden salad w french dressing (gf, vg, v) | tomato & bocconcini salad w fresh basil & balsamic glaze (gf, v)
steamed seasonal vegetables w crispy shallots (gfo, vg, v)

(v) vego (vg) vegan (gf) gluten free (o) we have options,
No substitutions No split bills. 15% surcharge on public holidays