



Dinner

to start

warm marinated olives & pan-fried 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**

thai beef salad marinated beef, mixed leaf salad, cherry tomatoes, bean shoots, carrot, cucumber, coriander, fried shallots & thai dressing **e 17 m 26**

vegetable kofta curry sauce w cucumber salad & mint raita (v, vgo) **e 16 m 24**

mains

creamy wild mushroom risotto cooked in porcini stock w shaved parmesan & crispy parmesan tuile (gf) **27**

moroccan spiced lamb loin & kale salad haloumi, mint leaf, cherry tomatoes, pumpkin, diced beetroot, spanish onion, toasted cumin seed, lemon and honey dressing & ground cumin **26** (gf) (vo 18 / vgo 15)

cone bay barramundi grilled w wilted spinach, jasmine rice, asparagus, tomato medley, creamy fish stock & basil oil (gf) **34**

crispy roast pork belly celeriac mash, apple chutney, apple and mizuna salad (gf) **32**

fish & chips australian whiting, battered w sweet potato fries & house made dill tartare sauce **24**

grilled tasmanian salmon roquette, fennel, beetroot, bocconcini & orange, lime, capers aioli dressing (gf) **36**

250g black angus sirloin steak gratin dauphinoise, roasted baby carrots, baby beetroot, shallots and jus (gf) **36**

sous vide chicken maryland boneless, stuffed w goats cheese and tapenade, wrapped in prosciutto, served w roasted kipfler potato, baby carrots slow cooked w chicken stock & tarragon (gf) **29**

lamb shank colcannon mash, braising jus (gf) **26**

fresh pumpkin gnocchi roasted pumpkin, garlic, chilli, feta & beurre noisette (v) **25**

carbonara fresh mancinella tagliatelle, smoky free-range bacon, mushroom, parmesan & raw egg yolk (vo) **27**

fresh tagliatelle with roasted red capsicum & cherry tomato, red onion, garlic oil, parmesan, fresh basil, topped with prosciutto and feta (vo) **26**

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)