

# 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**

**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

**indonesian tempeh vegetable stack** w nasi kuning rice and coconut sauce (v,vg,gf) **23**

**fresh pumpkin gnocchi** rosette sauce, white wine, smoky chorizo, bacon, spinach, garlic, red onion & parmesan cheese **25**

**saffron risotto** cooked in fish stock w shaved parmesan & crispy parmesan tuile, topped with scallops (gf) **27**

**cone bay barramundi** grilled w wilted kai lan, 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, 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**

## 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