
Dinner

5:30pm

to start

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 w asian slaw, sesame seed dressing & fresh mint 19

tempura cauliflower smoked yoghurt, chilli salt, parmesan 14

arancini of the day risotto coated in bread crumbs and deep fried 12

tofulicious pattie vegetables w dry tofu topped with lotus fries, black olives, roquette & tomato chutney (v, vg, gf) 16

mains

wild mushroom & truffle ragout with a polenta cake & fried polenta chips (v,vg,gf) 23

fresh pumpkin gnocchi tossed with smoked bacon, chorizo, spinach, garlic, red onion & parmesan cheese in a rosette & white wine sauce 25 (vo 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

shark bay blue swimmer crab linguine w sun-dried tomatoes, chilli, lime & coriander 36

200g pitch black angus 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 confit garlic, spinach, chilli and parmesan in a white wine sauce
vegetarian 22 | chicken 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) | steamed seasonal vegetables w crispy shallots (gfo, vg, v)

(v) vego (vg) vegan (gf) gluten free (o) we have options (always ask your waitperson) | no split bills | 15% surcharge on public holidays