
Dinner

5:30pm

to start

house made garlic ciabatta bread 7

arancini of the day see daily specials 12

warm marinated olives & pan-fried spicy chorizo w toasted ciabatta (gfo) 13

lamb ribs w asian slaw, spiced miso dip (gfo) 16

entrees

coffin bay oysters natural | soy, ginger & chilli - single 4 | ½ dozen 20 | dozen 30

shark bay chilli & garlic king prawns w rocket, lemon, ciabatta (gfo) 19

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

mushroom bruschetta w mushroom ketchup & bark, rocket, garlic & thyme snow, charred ciabatta (gfo) 12

roasted baby beetroot w roasted eggplant dip, focaccia, sunflower seeds, sesame seeds, fresh mint 14

mains

chicken maryland boneless, stuffed w goats cheese & tapenade, wrapped in prosciutto, served w roasted kipfler potato, sautéed red onions, baby carrots slow cooked w chicken stock & tarragon (gf) 29

braised lamb shoulder seared gnocchi, roasted hazelnuts, white wine sauce, spinach 28

confit duck pad thai fusion of shredded confit duck w raw zoodle salad, chilli, lime, peanuts (gf) 32

200g pitch black angus eye fillet w shallot cream, duck fat roasted chat potatoes, asparagus, red wine jus (gf) 39

pork medallions w carrot three ways, charred pickling onions, charcuterie sauce (gf) 30

crispy skin humpty doo barramundi w thai spiced pumpkin puree, wilted greens, coconut gel, ponzu jus (gf) 34

fish & chips w hand cut chips, mushy peas, garden salad (gfo) 28

wild mushroom & truffle risotto mushroom bark, shaved parmesan (vgo, gf) 24 (+ chorizo 26)

roasted cauliflower 'steak' caramelised cauliflower puree, puffed wild rice, pomegranate, thyme & garlic snow (vg, gf) 22

raw pad thai zoodles & vegetables tossed in chilli, lime, tamari dressing, peanuts (vg, gf) 25

moroccan spiced chickpea salad w roasted pumpkin, charred eggplant, artichoke, sun-dried tomato, confit garlic, eggplant dip, rocket, halloumi (gf, vgo) 26

sides 9

hand cut royal blue fries w confit garlic aioli (v) | roasted duck fat chat potatoes
pear & blue cheese salad (v) | broccolini, roasted w hazelnuts, lemon dressing (vg)

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