

Dinner

available from 6pm to 9pm, friday & saturday
bookings recommended / walk ins welcome / happy hour from 3pm-6pm
call ahead to book your table as we occasionally close for private events

entree

assorted breads, house made dip, evoo & balsamic / 3pp
braised pork belly, minted pea purée, watercress & apple salad / 19
fried mushroom medley, celeriac purée, sweet potato crisps / 19
grilled trawler king prawns, avocado, pickled beetroot salsa / 19

main

grilled fish of the day / 32
new potatoes, buttered mushrooms & root veg, spring pea sauce

crispy skin chicken breast / 28
pumpkin purée, dutch carrots, almond buttered beans, jus

beef cheek pappardelle / 29
slow braised beef cheeks, blistered tomatoes, thyme, parmesan

spinach & feta cannelloni / 27
tomato & basil sauce, edam & parmesan, roasted root veg

dessert

warm apple crumble, hazelnut praline, citrus curd, apple granola / 14
crème brûlée, caramelised banana & apple crumb, biscotti / 14
chocolate mousse, strawberry sorbet, chantilly cream, pistachio / 14

please see our bar menu for sides

we politely ask that there are no variations or substitutions with our dishes
for allergies or dietary requirements, please notify our waiters
we cater to all dietary requirements on request