

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

toasted assorted breads

house made dip of the day, evoo, balsamic & dukkah / 4pp

nam jim braised pork belly

crackling, pumpkin purée, chilli, coriander, mint & apple salad / 18

seared scallops

chilli lime aioli, parsnip purée, crispy chorizo, watercress & radish / 19

trio of mushrooms

whipped feta, celeriac purée, sweet potato crisps / 18

grilled trawler king prawns

cucumber, avocado, pickled beetroot & nectarine salsa, chipotle / 18

main

grilled fish of the day

crispy smashed new potatoes, nectarine salsa,
roasted baby carrots, minted pea purée / 32

slow braised beef shortribs

crispy chorizo & mushrooms, rustic slaw,
chipotle aioli, fried shallots, jus / 34

crispy skin chicken breast

pumpkin purée, roasted root vegetables,
almond buttered beans, jus / 32

seafood linguine

king prawns, scallops, pippies, capers, parsley,
cherry tomatoes, white wine sauce / 30

pressed lamb shoulder

rosemary fondant potato, parsnip purée, whipped feta,
chorizo crumb, green beans & caramelised shallots / 32

dessert

crème brûlée, banana bread, fresh fruit, blueberry cream / 14

chocolate mousse & crumb, strawberry sorbet, fresh mandarin / 14

lime panna cotta, fresh fruit, shortbread crumb, raspberry coulis / 14

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