

Dinner

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

sharing / available from 3pm

bread / 4pp / vv, gfo

toasted assorted breads, dip of the day, extra virgin olive oil, balsamic reduction, house dukkah

squid / salt & pepper squid, house made aioli, lemon / 10 / gfo

chicken / crispy buttermilk crumbed chicken bites, chipotle aioli / 10

vegetable / chickpea falafels, dip of the day, tomato relish / 9 / v

prawn / coconut crumbed prawns, house made tartare, lemon / 12

fish / crumbed fresh market fish bites, house made tartare, lemon / 12

chips / beer battered basket for 2, aioli / 8 / v

sweet potato / beer battered basket for 2, chipotle aioli / 10 / v

entree /

squid / 19 / gfo

pink pepper squid, cucumber, mint, coriander & beansprout salad, chilli nam jim dressing

pork / 19 / gf

braised belly with crispy skin, celeriac purée, rocket & apple salsa, pancetta

scallops & prawns / 19 / gfo

pan seared, chilli lime aioli, pesto crumb, pomegranate, crispy pancetta, rocket

mushrooms / 18 / v, gf

enoki, shiitake & button, pan seared, whipped feta, celeriac purée, sweet potato crisps

main /

fish / mp / gf

seared market fish, crispy smashed potatoes, seasonal fruit salsa, roasted dutch carrots, minted pea purée

beef / 34 / gf

pink pepper roasted rump cap, dauphinoise potato, green beans, & broccolini mushroom jus, shallots

chicken / 32 / gf

roasted maryland, cumin spiced pumpkin, crispy smashed potato, pancetta, broccolini, jus

pasta / 30 / vo

linguine with king prawns, scallops, pippies, capers, dill, cherry tomatoes, white wine sauce

lamb / 32 / gf

braised shoulder, fondant potato, pumpkin purée, feta, shallots, dutch carrots, sweet potato crisps, jus

dessert /

crème brûlée / 14 / v, gfo

banana bread crumb, seasonal fresh fruit salad, blueberry parfait

chocolate mousse / 14 / v, gfo

chocolate crumb, strawberry sorbet, fresh strawberries

lime panna cotta / 14 / v, gfo

seasonal fresh fruit, shortbread crumb, raspberry coulis

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
v = vegetarian / vv = vegan / gf = gluten free / o = option is available on request