

# 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 sourdough & rye, dip of the day, extra virgin olive oil, balsamic reduction, house dukkah

squid / salt & pepper squid, house made tartare / 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 / 12

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

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

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

## **entree /**

pork / 18 / gf

roasted belly with crackling, pumpkin purée, chilli, coriander, mint & apple salad, nam jim dressing

scallops / 19 / gf

pan seared, chilli lime aioli, parsnip purée, crispy chorizo, watercress, radish

mushrooms / 18 / v, gf

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

prawns / 18 / gf

from the local trawler, grilled, cucumber, avocado, pickled beetroot & nectarine salsa, chipotle

## **main /**

fish / mp / gf

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

beef / 34 / gf

braised shortribs, crispy chorizo, mushrooms, wombok & cabbage slaw, chipotle aioli, fried shallots, jus

chicken / 32 / gf

roasted maryland, pumpkin purée, root vegetables, almond buttered green beans, jus

pasta / 30

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

lamb / 32 / gf

braised shoulder, fondant potato, parsnip purée, feta, chorizo crumb, green beans, caramelised shallots, 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