

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 / 11 / 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 / 10 / v

sweet potato / beer battered basket for 2, chipotle aioli / 12 / v

entree /

pork / 21 / gf

roasted belly with crispy skin, asian salad, nam jim dressing, preserved lemon, pink pepper

salmon / 21 / gf

seared salmon fillet, pea puree, asparagus, preserved lemon, dill cream cheese

scallops / 20 / gf

pumpkin puree, roasted brussel sprouts, cumquat, kale crisps, fried shallots

mushroom / 20 / v

shiitake & button mushroom wellington, spinach, cumquat, fried chickpeas, dip of the day, watercress

main /

fish / mp / gf

seared market fish, golden beetroot & crispy potato salad, radish, preserved lemon & mint salsa

beef / 34 / gf

pink pepper rump cap, dijon mustard, edamame, roasted brussel sprouts, caramelised onion, watercress, jus

chicken / 32 / gf

chicken roulade, spinach, edam & cream cheese, sweet potato hash, dutch carrots, asparagus, radish, jus

linguine / 32 / vo

king prawns & black mussels, chilli, fresh herbs, blistered cherry tomatoes & red sauce with flatbread

lamb / 34 / gf

slow cooked shoulder, coated potato, pumpkin puree, sweet potato crisps, feta, asparagus, fried shallots, jus

dessert /

crème brûlée / 14 / v, gfo

mocha parfait, cumquat, salted walnut crumble

chocolate mousse / 14 / v, gfo

chantilly cream, caramel popcorn, mandarin

strawberries three ways / 14 / v, gfo

fresh strawberries, sorbet & crumb, shortbread, chantilly cream

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