

Dinner

available from 1730 / thursday to monday

small dishes to share /

bread / 4pp / v, vvo, gfo

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

cured salmon / 12

beetroot gravlax salmon, edamame purée, poppyseed lavosh, dill cream cheese, preserved lemon

fish / 13

crumbed market fish, coconut prawns, rocket & fried caper salad, tartare

chickpea / 15 / v, vvo

falafels, dip of the day, cauliflower purée, fried chickpeas, dukkah, tomato relish

chicken wings / 16 / gf

five spice plum sauce, fried shallots, coriander, pink pepper

scallops & pork / 16 / gf

seared scallop & roast pork, spiced strawberry preserve, brussell sprouts & edamame, chilli nam jim

lamb poutine / 18 / gf

crispy smashed potato, pulled lamb, edam, dijon mustard, onion jam, fried capers, feta, pickled shallots

squid / 19 / gfo

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

large dishes to share /

fish / mp / gf

seared market fish, edamame purée, roasted golden beetroot, salsa, preserved lemon

beef / 38 / gf

pink pepper black angus scotch fillet, dijon mustard, brie, enoki mushrooms, pickled eschallot, jus

chicken / 26 / gfo

chicken roulade, pesto crumb, sweet potato hash, crispy prosciutto, jus

lamb / 28 / gf

slow cooked shoulder, cauliflower puree, carrot crisps, feta, jus

sides / 8ea or three for 20

vegetable / butter roasted baby carrot, broccolini, beans, fried chickpeas / v, gf

chips / beer battered regular or sweet potato, aioli or chipotle / v

cauliflower / baked with edam & paprika cream / v, gf

potato / rosemary chats, confit garlic, chipotle / v, gf

brussell sprouts / roasted sprouts & edamame, bacon, caramelised onion / vo, gf

dessert /

crème brûlée / 14 / v, gfo

mocha parfait, candied rhubarb, salted walnut crumble

chocolate mousse / 14 / v, gfo

chantilly cream, caramel popcorn, mandarin

strawberry & honey / 14 / v, gfo

fresh strawberries & strawberry sorbet, honeycomb, shortbread, chantilly cream

cheese and charcuterie for two / 28 / vo, gfo

chefs choice of two meats and local cheeses with accompaniments

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