

## Sharing 3pm - late

<b>artisan bread</b>   house made dips	13
<b>salt &amp; pepper squid</b>   house made garlic aioli	16
<b>chicken liver pate</b> <sup>(GF)</sup>   plum jelly   sourdough   drunken fig	18.5
<b>pumpkin arancini</b> <sup>(V)</sup>   truffle pesto   goats cheese crumble   capsicum jam	16
<b>chicken 65</b> <sup>(GF)</sup> 🌶️   chicken tikka spice   tempered curry leaves   coriander	18.5
<b>tandoori lamb chops</b> <sup>(GF)</sup>   Indian spice   pea puree   sweet yoghurt   tomato & fig kasundi	19.5
<b>pan seared scallops</b>   cauliflower & butternut caponata   lemongrass velouté   leek ash	24
soft shell <b>taco</b> 🌮 <b>(2 pce)</b>   harissa spiced eye fillet steak   fennel & cabbage slaw   yoghurt tartare	15
<b>Sliders (3 pce)</b>	3 for 18
<b>beef</b>   brie   caramelised onion   Japanese mayo	
<b>slow cooked pork</b>   ranch slaw   bbq sauce	
<b>tempura fish</b>   lettuce   jalapeno capsicum jam   aioli	
<b>charcuterie board</b> <sup>(GF)</sup>   cured meats   cheese & crackers   dips   pickles   sourdough	42.5
<b>grazing board</b>   salt & pepper squid   chicken 65 🌶️   prawn twisters   samosas	38.5

### SIDES

straight cut <b>fries</b> & house made aioli	8
<b>curly fries</b> & smoked paprika aioli	9.5
<b>wedges</b> & sour cream	9.5
<i>add bacon</i>	2
<i>add cheese</i>	2
extra aioli	1

## Mains 5pm - late

<b>chicken salad</b> <sup>(GF)</sup>   avocado   mango curry sauce   crispy noodles   micro herbs	24
cajun <b>chicken burger</b>   brie   bacon   lettuce   chipotle   tomato relish   aioli   fries	24
<b>chicken ballotine</b> <sup>(GF)</sup>   mushroom duxelles   bacon   creamy risotto   chargrilled broccolini   shaved parmesan   capsicum jam	35
house made <b>gnocchi</b> <sup>(V)</sup>   truffle mushrooms   spinach   goats cheese   sage butter	33.5
parmesan crusted <b>snapper</b> <sup>(GF)</sup>   marinated basil pears   kumara wedges   feta   wild rocket   fennel slaw   kumara shavings   basil pesto	37
<b>confit duck leg</b> <sup>(GF)</sup>   fermented grain risotto   carrot & orange marmalade   charred broccolini   doris plum gel   red wine jus	37
twice cooked <b>pork belly</b> <sup>(GF)</sup>   creamy risotto   sauteed Asian greens   soy caramel pineapple   shaved parmesan   5 spice jus	36
21 day aged <b>Eye Fillet Steak</b> <sup>(GF)</sup>   potato gratin   chargrilled broccolini   cauliflower puree   black garlic   pink peppercorn sauce	180gm   38
<b>beef wellington</b> <sup>(served M/R)</sup>   eye fillet steak   brie   mushroom & spinach pate   beetroot   roast potatoes   baby carrots   port wine jus	39.5

### SIDES

mixed <b>leafy greens</b>   tomatoes   feta   orange mustard dressing	8
sautéed seasonal <b>vegetables</b>	9
duck fat roasted <b>kumara</b> wedges	9
creamy <b>mash potato</b> & gravy	8
gourmet <b>roasted potatoes</b>	8

(GF) Gluten Free | (GF^) Can be made Gluten Free on request | (V) Vegetarian  
(This may incur an extra charge)

\*Please advise us if you have any specific dietary requirements

\*We cannot 100% guarantee against trace elements of gluten due to the open nature of our kitchen

1.5% surcharge applies on all credit card payments  
15% surcharge on Public Holidays