

DINNER

5.30PM - LATE

Garlic Ciabatta | \$10.90 (GF^)

With aioli & balsamic

Grilled Sourdough | \$13.90 (GF^)

With our trio of house spreads

ENTREES

Market Sashimi (GF) caviar melon pickled grapes wakame pickled cucumber coconut semi-freddo	\$15.90
Beef Ribs (GF) sticky beef rib peking cabbage celeriac puree grain mustard merlot jus	\$17.90
Tiger Prawns (GF) sautéed prawns celeriac puree pickled fennel & cucumber thai nam prik gapi sauce	\$17.90
Tuna (GF) seared yellow fin tuna pickled daikon water cress cucumber caviar wasabi	\$17.50
Tomato Salad (GF) (V) cherry tomatoes goats cheese cigar olives tomato chutney basil olive oil melon	\$14.90
Arancini smoked bacon & chorizo arancini romesco parmigiano balsamic caviar	\$15.50
Falafel Fritters (GF) (V) wild mushrooms tahini hummus beetroot angel hair yoghurt dressing	\$16.90
Chicken Liver Pate plum jelly sourdough chicken salt drunken fig.	\$14.90

(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

DINNER

5.30PM - LATE

MAINS

Fish of the Day	\$36.90
Parmesan Crusted Snapper (GF) kumara & beetroot lasagne marinated basil pears feta wild rocket salad kumara shavings salsa verde verjus vinaigrette	\$35.90
Vegetable Risotto (V) (GF) feta & broad bean risotto butternut squash dukkha sage butter	\$28.50
Pork Belly (GF) creamy agria mash baby carrots celeriac puree pumpkin remoulade chargrilled pineapple calvados jus	\$37.90
Halloumi (V) (GF [^]) halloumi tabbouleh baby beets dukkah cumin labneh baby vine tomatoes	\$26.90
Beef Wellington eye fillet brie mushroom & spinach pate wrapped in pastry confit potatoes beetroot baby carrots port wine jus (served medium-rare)	\$39.90
5 Spiced Duck Leg confit duck leg fondant potato Asian greens doris plums orange blossom puree duck jus	\$36.90
Chicken Cordon Bleu ham creamy agria mash truffle peas chargrilled caulilini chicken pan jus	\$34.90
Angus Eye Fillet Steak (180g) (GF) or Scotch Fillet (240g) (GF)	\$38.90 \$34.90
potato gratin baby carrots pea puree mustard hollandaise sauce rosemary jus vine tomato	

SIDES | \$8.50

Garden salad w orange mustard dressing | Roasted gourmet potatoes | Seasonal vegetables of the day
Duck fat roasted kumara wedges | Hand cut chips w sriracha mayo

(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