



# MENU



## SMALL PLATES (designed for two to share)

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<b>MEZZE</b>	<b>\$25</b>
Grilled Capsicum, Eggplant & Zucchini, Marinated Olives, Hummus, Marinated Feta Cheese, Crackers	
<b>CHARCUTERIE</b>	<b>\$34</b>
Jamon Ham, Wagyu Bresaola, Marinated Olives, Muscatel Grapes, Pickled Basque Peppers, Butter, Sourdough Slices	
<b>CHEESE &amp; FRUIT</b>	<b>\$30</b>
Truffle Triple Cream Brie, Cheddar Cheese, Quince Paste, Dried Fruit Salad, Pickled Cornichons, Cracker	
<b>STICKY PORK BELLY BITES</b> (GF)	<b>\$18</b>
Crispy Pork Belly, Sticky Asian Sauce, Crunchy Salad, Crispy Shallots	
<b>CRUMBED CAMEMBERT BITES (5)</b> (V, GF)	<b>\$16</b>
Cranberry Sauce, Shallots	
<b>TRUFFLE MUSHROOM ARANCINI (4)</b> (VG, GF)	<b>\$16</b>
Tomato Relish, Micro herbs	
<b>VEGAN SWEET POTATO CROQUETTES (5)</b> (VG)	<b>\$16</b>
Vegan Aioli	
<b>SPANISH HAM CROQUETTES (5)</b>	<b>\$15</b>
Chipotle Mayonnaise, Chives	
<b>BOWL OF CHIPS (VG, GF)</b> (VG, GF)	<b>\$10</b>
Choice of Tomato Sauce, BBQ, Vegan Aioli	

## SALADS

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<b>ROASTED PUMPKIN SALAD</b> (V, GF, VGO)	<b>\$17</b>
Balsamic Onion, Spinach, Feta, Cherry Tomato, Pepitas	
<b>THAI BEEF SALAD</b> (GFO)	<b>\$18.50</b>
Lettuce, Cherry Tomato, Onion, Cucumber Coriander, Fish Sauce, Soy Sauce, Crispy Noodles	
<b>GARDEN SALAD</b> (VG, GF)	<b>\$16.50</b>
Mixed Leaf Greens, Cherry Tomatoes, Cucumber, Red Onion, Italian Dressing	

\*Whilst we make every attempt to ensure the labelling of recipes and ingredients accurately lists all ingredients used, we cannot guarantee our ingredients are 100% free of allergens due to the potential existence of trace allergens in the working environment and supplied ingredients.

## MAINS

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<b>LEMON &amp; PEPPER CALAMARI, CHIPS &amp; SALAD</b> (GF)	<b>\$25</b>
Crumbed Calamari (I), Chips, Coleslaw, Aioli, Lemon Wedge	
<b>FISH, CHIPS &amp; SALAD</b>	<b>\$24</b>
Battered Hoki Fish (I), Chips, Garden Salad, Tartare, Lemon Wedge	
<b>MOROCCAN VEGETABLE, APRICOT, CHICKPEA TAGINE WITH COUSCOUS</b> (VG)	<b>\$25</b>
Carrot, Sweet Potato, Chickpeas, Dried Apricots, Raisins, Preserved Lemon, Green Olives Couscous, Fresh Coriander, Toasted Almonds	
<b>TORTELLINI ALLA ROMANESCA GRATIN</b>	<b>\$23</b>
Beef Tortellini, Romanesca Sauce, Ham, Mushrooms, Peas, Parmesan, Butter, Aromatic Herbs	
<b>CHICKEN SUPREME WITH BURNT BUTTER HERB CREAM SAUCE</b> (GF)	<b>\$28</b>
Chicken Supreme, Beurre Noisette Cream Sauce, Parsnip Purée, Glazed Baby Carrots, Herb Oil Drizzle	
<b>THAI-STYLE BARRAMUNDI</b> (GF)	<b>\$38</b>
Steamed Barramundi Fillet (A), Aromatic Spice Marinade, Spiced Jasmine Rice, Sautéed Pak Choy, Asian Slaw, Crispy Shallots	
<b>STEAK FRITES</b> (GF)	<b>\$32.50</b>
Grilled Rib Eye Cooked Medium (200g), Crispy Fries, Bearnaise Sauce	
<b>LAMB KORMA</b> (GFO)	<b>\$26</b>
Tender Lamb, Mild Creamy Curry, Yogurt & Cashew Sauce, Aromatic Spices, Saffron Basmati Rice, Naan Bread	

## DESSERTS

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<b>CLASSIC BASQUE CHEESECAKE WITH RASPBERRY COULIS</b> (GF)	<b>\$15</b>
Caramelized Rich Cream Cheesecake, Raspberry Coulis	
<b>DARK CHOCOLATE MOUSSE CAKE</b>	<b>\$15</b>
Rich Dark Chocolate Mousse, Chocolate Sponge, Ganash, Fresh Fruits Salad	
<b>APPLE &amp; CINNAMON CRUMBLE WITH VEGAN VANILLA ICE CREAM</b>	<b>\$15</b>
Spiced Apple & Cinnamon Filling, Golden Crumble Topping, Vegan Vanilla Ice Cream, Caramel Drizzle	



For a full list of ingredients and allergens please scan the QR code.

### Where's Your Seafood From?

We follow Australia's new rules to keep things clear and simple:

**A = Australian**

**I = Imported**

**M = Mixed**

Look for these letters next to each fish item so you know exactly where your seafood comes from. Easy, transparent, and helps you choose local when you want to!

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