



M E N U



SMALL PLATES (designed for two to share)

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

SALADS

ROASTED PUMPKIN SALAD (V, GF, VGO)	\$17
Balsamic Onion, Spinach, Feta, Cherry Tomato, Pepitas	
THAI BEEF SALAD (GFO)	\$18.50
Lettuce, Cherry Tomato, Onion, Cucumber	
Coriander, Fish Sauce, Soy Sauce, Crispy Noodles	
GARDEN SALAD (VG, GF)	\$16.50
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

LEMON & PEPPER CALAMARI, CHIPS & SALAD <i>(GF)</i>	\$25
Crumbed Calamari (I), Chips, Coleslaw, Aioli, Lemon Wedge	
FISH, CHIPS & SALAD	\$24
Battered Hoki Fish (I), Chips, Garden Salad, Tartare, Lemon Wedge	
MOROCCAN VEGETABLE, APRICOT, CHICKPEA TAGINE WITH COUSCOUS <i>(VG)</i>	\$25
Carrot, Sweet Potato, Chickpeas, Dried Apricots, Raisins, Preserved Lemon, Green Olives Couscous, Fresh Coriander, Toasted Almonds	
TORTELLINI ALLA ROMANESCA GRATIN	\$23
Beef Tortellini, Romanesca Sauce, Ham, Mushrooms, Peas, Parmesan, Butter, Aromatic Herbs	
CHICKEN SUPREME WITH BURNT BUTTER HERB CREAM SAUCE <i>(GF)</i>	\$28
Chicken Supreme, Beurre Noisette Cream Sauce, Parsnip Purée, Glazed Baby Carrots, Herb Oil Drizzle	
THAI-STYLE BARRAMUNDI <i>(GF)</i>	\$38
Steamed Barramundi Fillet (A), Aromatic Spice Marinade, Spiced Jasmine Rice, Sautéed Pak Choy, Asian Slaw, Crispy Shallots	
STEAK FRITES <i>(GF)</i>	\$39.50
Grilled Rib Eye Cooked Medium (200g), Crispy Fries, Bearnaise Sauce	
LAMB KORMA <i>(GFO)</i>	\$26
Tender Lamb, Mild Creamy Curry, Yogurt & Cashew Sauce, Aromatic Spices, Saffron Basmati Rice, Naan Bread	

DESSERTS

CLASSIC BASQUE CHEESECAKE WITH RASPBERRY COULIS <i>(GF)</i>	\$15
Caramelized Rich Cream Cheesecake, Raspberry Coulis	
DARK CHOCOLATE MOUSSE CAKE	\$15
Rich Dark Chocolate Mousse, Chocolate Sponge, Ganash, Fresh Fruits Salad	
APPLE & CINNAMON CRUMBLE WITH VEGAN VANILLA ICE CREAM	\$15
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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