



M E N U



BITES *(Plates of food designed for two to share)*

Antipasti Platter	39.50
<u>Charcuterie:</u> Prosciutto Salami Mortadella	
<u>Cheeses:</u> South Cape Brie Kenilworth Cheddar	
<u>Antipasti:</u> Marinated Olives Dried Fruits Quince Paste Hummus Butter	
<u>Breads & Crackers:</u> Lavosh Dinner Roll	
Sticky Asian Pork Belly Bites (GF, NF, DF)	18
Crispy Pork Belly Sticky Asian Sauce Crunchy Asian Salad Crispy Shallots	
Chicken Croquettes (3) (NF)	16
Kewpie Mayo Ka-Pau Tamarind Sauce Micro Herbs	
Pumpkin, Sage and Pine Nut Arancini (5) (VG, GF, DF)	16
Red Pesto Crispy Basil	
Italian Meat Balls (5) (GF, NF)	16
Chimichurri Chives	
Crumbed Camembert Bites (5) (V, GF)	16
Cranberry Sauce Shallots Parmesan Cheese	
Bowl of Chips (VG, GF, DF, NF)	10
<i>Your choice of: Tomato Sauce BBQ Aioli</i>	

SALADS

Panzanella Salad (V, GFO)	19.50
Bocconcini Heirloom Cherry Tomatoes Bread Croutons Spinach Basil Red Onion Cucumber Pistachio Crumble Italian Dressing Balsamic Glaze	
Roasted Pumpkin Salad (V, GF, VGO)	18.50
Quinoa Spinach Feta Cranberries Walnuts Balsamic Onion Micro Herbs Maple Syrup Dressing	
Thai Beef Salad (GFO)	20.50
Marinated Beef Strips Mesclun Leaves Cherry Tomatoes Cucumber Red Onion Coriander Mint Thai Dressing Carrot Cabbage Crispy Noodles Lime Cheek	

*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 (GF, NF)	24
Crumbed Calamari (I) Chips Coleslaw Aioli Lemon Dressing Lemon Wedge	
Fish, Chips & Salad (NF, DF)	25
Battered Hoki Fish (I) Chips Garden Salad Tartare Sauce Lemon Wedge	
Moroccan Vegetable, Apricot, Chickpea Tagine with Couscous (VG, DF)	25
Carrot Sweet Potato Chickpeas Dried Apricots Raisins Green Olives Preserved Lemon Couscous Fresh Coriander Toasted Almonds	
Spinach & Ricotta Tortellini Gratin (V, NF)	24
Basil Pesto Sauce Peas Parmesan Smoked Garlic Infused Honey	
Chicken Supreme with Mushroom Sauce (GF, NF)	28
Chicken Supreme Mushroom Sauce Parsnip Purée Honey Glazed Carrots Herb Oil Drizzle Snow Pea Tendrils	
Salmon Piperade with Creamy Polenta (NF, GFO)	38
Poached Skinless Salmon Fillet (A) Piperade Sauce Polenta Chips Prosciutto Migas Broccolini Micro Herbs	
Steak Frites (GF, NF, DFO)	40
Grilled Rib Eye cooked medium (200g) Crispy Fries Béarnaise Sauce Snow Pea Tendrils	
Lamb Korma (GFO)	26
Tender Lamb Yoghurt & Cashew Sauce Aromatic Spices Saffron Basmati Rice Naan Bread	

DESSERT

Pistachio Basque Cheesecake with Raspberry Coulis (V, GF)	15
Caramelised Rich Pistachio Cream Cheesecake Raspberry Coulis Whipped Cream	
Classic Tiramisu with fresh Berry Salad (V, NF)	15
Espresso-Soaked Sponge Mascarpone Cream Cocoa Dust Dark Chocolate Shavings Fresh Berry Salad	
Sticky Date Pudding with Caramel Sauce (V, NF)	15
Warm Date Pudding Caramel Sauce Vanilla Ice Cream	



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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