

Entrée

Warm Focaccia	DFO	
Served with House Butt	ers, smoked salt	12
Caprese & Olive salad Heirloom tomato, whipp	GF ped ricotta, fresh basil, black olive crumb, red wine syrup	18
Pork belly Bites Crunchy pork belly bites	GFO s, dry slaw, Asian citrus soy, peanut and sesame	22
Fried Squid Spiced Flour Mix, Pickled	GF d Radish, Miso Caramel, Lime aioli	24
Mains		
Textures of carrot Carrot and miso carame	VG V GF el puree, Heirloom yuzu carrot stack, Fried Kalettes, Toasted sesame	30
Prawn linguini Preserved lemon dill but	DFO tter, fresh cherry tomato salsa, red onion, capers.	36
Market select fish Roasted potatoes, seaso	GF DFO onal greens, lemon myrtle butter, & pickled fennel salad	38
Chicken breast Pan seared chicken brea	GF DFO ast, Za Atar roasted carrots, Harissa, Crunchy Greens, gratin potato	40
Steak 300g Grain fed black an	GF DFO gus sirloin, potato rosti, Baby carrots, Broccolini, red wine jus	56
Jungle Curry Fragrant Vegan Jungle (V VG DF GF Curry with Rockmelon, eggplant, crunchy greens dressed rice noodle	36



Sides

Garden salad with Honey mustard dressing DF GF	12	
Garlic tossed seasonal greens V GF DFO	12	
Herb Roasted New Potatoes with smoked salt	12	
Bowl of Fries house seasoning served with Aioli GF DF	10	
Desserts		
Clear Mountain Cannoli's Dipped in white chocolate and crumbled pistachio, choc chip cream cheese filling		
Death By chocolate Torte serves 2 Layers and layers of Rich Chocolate cake, dark chocolate mousse, milk chocolate mousse served with white chocolate mousse, shaved chocolate and candied hazelnut	26	
Affogato Affogato with Italian cookies & choice of Frangelico, Kahlua, Tia maria or Baileys	18	
Cheese board GFO V Selection of hard & soft cheeses, House Lavosh, ferments, crispbreads, Quince, balsamic onions	32	
Kid's		
Crumbed chicken tenders with fries	14	
Fish & chips Cheeseburger & fries	14 14	
Vanilla ice cream with poppina candy	14 12	

Surcharges apply for Sunday and Public Holidays