



SHARES

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| Warm marinated Olives | VE, DF, GF | \$11 |
| Korean chilli chicken bites with kimchi | DF | \$16 |
| Portobello mushroom arancini served with mustard and pepper aioli | VE, DF | \$16 |
| Lemon pepper dusted calamari with pickled radish and lime aioli | DF, GF | \$16 |
| Fresh prawn salad with mango, pine nuts, carrot, frisee lettuce, grapes and lime mango | VEO, DF, GF | \$16 |
| Oven roasted spiced cauliflower with vegan sriracha mayo | VE, DF, GF | \$14 |
| Braised beef brisket sliders with shredded cabbage, red cheddar cheese and BBQ chipotle glaze | | \$15 |
| Sweet potato fries with blue cheese sauce | VEO, DFO, GF | \$11 |
| Beer battered fries with lime aioli | VEO, DFO, GF | \$10 |
| Cheese Board | V, GF | \$24 |
| Taleggio, Triple Brie, Maffra Cheddar with quince and pickled cornicions | | |
| Charcuterie Board | DF, GFO | \$18 |
| Sopressa, Bresaola and Jamon de Serrano with grisini and pickled radish | | |

MAINS

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| Housemade Gnocchi confit chilli and garlic, sage and greens | VE, DF, GF | \$26 |
| 300g Rib Fillet served with blistered trussed cherry tomatoes and parisian butter | DF, GF | \$34 |
| Pan Seared Barramundi served with pomme puree & beurre noisette | GF | \$30 |
| Braised Lamb Shoulder served with confit garlic, rosemary and demi glase | DF, GF | \$32 |
| 300g Viking Pork Cutlet served with candied grapes and apple sauce | DF, GF | \$28 |

SIDES \$9

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| Broccolini w chilli and almond |
| Cauliflower w cashews and blue cheese |
| Mixed green, mesculine lettuce and balsamic vinagarette |
| Rocket and pear salad with pear, pine nuts, grana padano and honey mustard vinagarette |

DESSERT \$10

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| Tiramisu amaretto biscuit, coffee and marscapone served with biscotti |
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