



SHARES

Warm marinated Olives	V, VE, DF, GF	\$8
Korean chilli chicken bites with kimchi	DF	\$16
Portobello mushroom arancini served with mustard and pepper aioli	V, VEO, DFO	\$16
Lemon pepper dusted calamari with pickled radish and lime aioli	DFO, GF	\$16
Chilli lime glazed prawn skewers	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
Cheese Board Taleggio, Triple Brie, Maffra Cheddar with quince and pickled cornichons	V, GFO	\$26
Charcuterie Board Sopressa, Bresaola and Jamon de Serrano with handmade grissini and pickled veg	DF, GFO	\$24
Housemade Gnocchi confit garlic, chilli, sage in sugo lussuoso	VEO, DF, GFO	\$26

MAINS

300g Rib Fillet served with blistered trussed cherry tomatoes and parisian butter	DFO, GF	\$34
Pan Seared Barramundi served with pomme puree & beurre noisette	GF	\$32
300g Viking Pork Cutlet served with candied grapes and sour apple sauce	DFO, GF	\$30

SIDES

Broccoli with chilli and almond	DFO, V, VEO, GF	\$9
Rocket and pear salad with pine nuts, grana padano and honey mustard vinagrette	DF, V, VEO, GF	\$9
Fries with cajun salt and lime aioli	VEO, DFO, GF	\$10
Sweet potato fries with blue cheese sauce	VEO, DFO, GF	\$11

DESSERT

Tiramisu - amaretto biscuit, coffee and marscapone served with nonna's biscuits	\$10
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