



SHARES

Warm marinated Olives	VE, DF, GF	\$8
Korean chilli chicken bites with kimchi	DF	\$16
Salmon Gravlax with avocado purée, fried capers and ponzu sauce	DF, GF	\$16
Portobello mushroom arancini served with mustard and pepper aioli	V, DF	\$16
Lemon pepper dusted calamari with pickled radish and lime aioli	DFO, GF	\$16
Tuscan Prawns with lemon, chilli, thyme and garlic infused oil	DFO, GF	\$20
Oven roasted spiced cauliflower with vegan sriracha mayo	VE, DF, GF	\$14
Pulled Pork Tacos with lime infused aioli slaw, sour cream and BBQ chipotle glaze		\$14
Cheese Board Taleggio, Triple Brie, Maffra Cheddar with quince and berries	V, GFO	\$26
Charcuterie Board Sopressa, Bresaola, Jamon de Serrano with grissini and pickled veg	DF, GFO	\$24

MAINS

Housemade Gnocchi confit garlic, chilli, sage in sugo lussuoso	VEO, DFO, GFO	\$26
300g Rib Fillet served with blistered trussed cherry tomatoes and Bearnaise	DFO, GF	\$34
Pan Seared Barramundi served with pomme puree & beurre noisette	GF	\$32
Saltimbocca Chicken breast stuffed with bocconcini, sage and Jamon de Serrano, beurre blanc sauce	GF	\$28

SIDES

DFO, V, VEO, GF

Summer greens - Broccolini with sautéed spinach, chilli and almond	\$9
Rocket and pear salad with pine nuts, grana padano, honey mustard vinaigrette	\$9
Fries with cajun salt and lime aioli	\$10
Sweet potato fries with honey and cumin labne	\$11

DESSERT

Chef Selection Crème Brûlée

GF \$10