



Entree

Charred Turkish Bread, House Made Dip, Olives v	12
Antipasto, Cured Meats, Cheese, Bread, Pickles, Dips	26
Buffalo Chicken Wings, Ranch Sauce gf	17
Salt & Pepper Squid, Aioli	19
Prawns & Scallop Tortellini, Lemon Cream, Gremolata	23
Caesar Salad, Baby Cos, Croutons, Parmesan, Egg, Anchovies, Speck gf*	19
Add Chicken 6	
Noodle Salad, Edamame, Green Papaya, Cucumber, Capsicum, Toasted Sesame v vg* gf	19
Add Chicken 6	

Mains

Beer Battered Fish & Chips, Dressed Leaves, Tartare Sauce	27
Chef's Fish of the Day gf	32
Pan Seared Chicken Breast, Mushroom Puree, Creamy Mash, Greens, Jus gf	30
Harvey Beef Sirloin, Celeriac Puree, Potato Gratin, Broccolini, Jus gf	34
Dukkah Lamb Loin, Chickpea Sesame Puree, Toasted Buckwheat, Green Beans, Jus gf	34
Slow Cook Pork Belly, Parsnip Apple Puree, Creamy Mash, Greens, Jus gf	31
Gnocchi with Blue Cheese, Walnuts and Rocket, Parmesan	26

Sides

Fries with Black Garlic Aioli v	9
Creamy Mash Potato v	9
Seasonal Vegetables v gf	9
Garden Salad v gf	9

Dessert

Chef's daily special	12
Mango Sorbet vg or Vanilla Bean Ice Cream	9
Affogato 8 Add a liqueur shot - Baileys or Frangelico or Tia Maria or Kahlua	15
Vanilla Bean Ice Cream scoop with a shot of Valdespino Pedro Ximenez	9
Cheese Board, Australian cheeses, crackers, dried fruits gf*	25

gf (gluten free) gf* (gluten free on request) v (vegetarian) vg (vegan) vg* (vegan on request)

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.