



## Entree

Charred Turkish Bread, House Made Dip, Olives v	12
Antipasto: Cured Meats, Bread, Pickles, Dips gf*	23
Mediterranean Tart, Dressed Leaves, Sauce Romesco gf v	14
Salt & Pepper Squid Salad, Mixed Leaves, Corn Salsa	19
Veal Ravioli, Wild Mushroom Cream, Parmesan	19
Soup of the Day, Charred Turkish Bread	14

## Mains

Beer Battered Fish & Chips, Dressed Leaves, Tartare Sauce	26
Chef's Fish of the Day gf*	31
Prosciutto Wrapped Chicken Breast, Carrot Puree, Polenta Cake, Corn Salsa, Jus gf	29
Harvey Beef Sirloin, Jerusalem Artichoke Puree, Cream Mash Potato, Greens, Jus gf	33
Lamb Goulash, Creamy Mash Potato, Seasonal Greens, Crème Fraiche gf	29
Sous Vide Pork Belly, Carrot Puree, Creamy Mash Potato, Broccolini, Jus gf	30
Creamy Pumpkin Gnocchi, Spinach, Feta Crumbs, Pepitas	24

## 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	11
Mango Sorbet vg or Vanilla Bean Ice Cream	8
Affogato 6 Add a liqueur shot - Baileys or Frangelico or Tia Maria or Kahlua	14.5
Vanilla Bean Ice Cream scoop with a shot of Valdespino Pedro Ximenez	8
Cheese & port for two, Australian cheeses, crackers, dried fruits and house port gf*	25
Upgrade to Premium Port – Talijancich 1981 or 1978	31

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.