



SPUNTINI

Stuffed olives, Crumbed & fried w. an aioli dip - 8

Fresh Australian Oysters natural - 3.5 each

Fresh Australian Oysters topped w. marinated Japanese seaweed & black sesame seeds - 4 each

Spiced & salted fried chicken bites - 13

Saganaki w. lemon - 12.5

Hommus dip w. Turkish bread - 13

Pan seared scallops w. a lemon & herb crumb - 4 each

Jalapeño & cheddar croquettes - 9

Peri Peri chicken wings - 14

Prawns marinated in lemon & soft herbs, w. cocktail dipping sauce – 9.5

Salt & pepper Calamari Lightly Fried w. peppered aioli - 12

Slow roasted pork belly w. 5 spiced salt finished w. caramelised apple and sesame seeds - 14

Cheese Teaser – 50 grams of cheese w. tomato chutney & crostini - 10

Selection of Cured Meats w. Parmesan Grissini – 24.5

Seafood Platter_ Oysters, Scallops, Salmon Carpaccio, Prawns & Calamari - 36

Veg Plate_ Chef's Selection of Cheese, Dip, Veg w. Turkish Bread - 19

Steak sandwich_ 220-day grain fed Angus Steak on Turkish bread, Mustard salsa,
Egg, Bacon, served w. French Fries - 14.5

Wedges w. spiced aioli - 9

ENTREES

Oysters 3 ways_ Natural, Japanese seaweed & Chef's choice - 14

Buffalo mozzarella wrapped in grilled eggplant sitting on Caprese salad - 16

Salmon Carpaccio w. spiced soy & citrus dressing - 16.5

12-hour braised ox cheek, on sweet potato puree w. Truffled Jus & Gremolata - 17.5

Pan seared Scallops on a pea puree topped w. Crispy Pancetta & micro herbs - 16.5

Sautéed Chicken Livers w. caramelised onions on homemade focaccia - 14.5

Baby Beetroot Salad, w. leaves, Herbs, Persian Fetta & Red Wine Vinaigrette -14.5

MAINS

Slow roasted 220 day grain fed Angus Steak w. Sweet Potato Mash & pan jus OR

Rocket salad & Spicy Mustard Salsa - 34

Wild Mushroom Risotto w. Truffle oil & aged Parmesan - 26

Quinoa salad w. grapes, peppers, almonds & finished w. shredded poached chicken
- 25.5

Fish of the Day – see specials board - MP

Roasted Poussin w. sweet corn polenta & pistachio puree - 32

Spaghettoni w. Prawn, chilli, garlic & fresh herbs in white wine - 28.5

5 Spiced Pork Belly on sweet & sour cabbage w. cooking jus & bubbled crackling -
28.5

Pappardelle on a minted pea puree topped w. crispy pancetta - 26

SIDES

Fennel & almond salad w. minted, citrus dressing - 10

Rocket & Pear Parmesan salad w. balsamic dressing - 9.5

Sweet potato mash - \$9

Runner beans w. garlic & olive oil - 8.5

Spicy citrus Asian style coleslaw - 9.5

French fries - \$9

DESSERTS

Flourless chocolate cake topped w. salted caramel mousse & honeycomb - 14.5

Passionfruit & berry compote w. ice-cream filled meringue & pistachios - 17

Lemon cheesecake w. lemon curd & cumquat jam - 12.5

Sticky Toffee Pudding w. toffee sauce, date puree & vanilla ice cream - 14

Affogato w. vanilla ice cream & Lavazza coffee - 10

W. Italian chilli & chocolate liquor - 17

Cheese plate w. water biscuits, celery, apple & quince paste - 24

Sweet Tasting Plate to Share 19.5