



Small Plates

Oysters	\$3 ea
- Grilled with Green Butter, served with chargrilled sourdough (gfo)	
- Natural, finger-lime vinaigrette, Cucumber salad (gf)	
Fig and Prosciutto Flatbread - Fig and Balsamic sauce, Shaved Parmesan, Rocket (gfo)	\$12
Mushroom Bruschetta - Wild Mushrooms, Garlic Sourdough, Truffle Aioli (gfo)	\$12
Apple and Beetroot Salad - Rocket, Toasted Pecans, Crumbled Goats Cheese (gf,df)	\$14
Patatas Bravas - Smokey and Spicy Fried Potatoes, Chorizo, Lemon Aioli (gf)	\$14
Soft shell Crab - Tomato sofrito, fried capers, lemon aioli (gfo)	\$16
Cacio e Pepe - Pecorino, Black and Green Peppercorn, Shredded Brisket	\$18
Arancini	
- Spanner Crab, Chilli and Coriander, Toasted sesame mayo, micro salad	\$16
- Goats cheese and Caramelised Onion, Wild Mushroom coulis	\$14

Mains

Pan Seared Snapper - Roast Vegetable Medley, Macadamia Pesto (gf)	\$36
Mussel and Prawn Broth - Chorizo, Fennel Seed, Roma Tomato, Garlic Sourdough (gfo)	\$32
Creamy Smoked Salmon Pappardelle - Asparagus, Baby Capers, Tarragon and Dill	
Cream	\$36
Roast Carrot and Butternut Squash Linguini - Spinach, Pecorino, Toasted Pine Nuts (v,vgo)	\$32
Slow Roasted Chicken - Charred Corn polenta, Confit Cherry Tomatoes, Salsa Roja (gf)	\$38
Seared Confit Pork Belly - Potato rosti, Chilli Marmalade, Plum and Fennel Salad (gf)	\$38
Braised Short Rib - Herb Mashed Potatoes, Seared Greens, Red wine and garlic Jus (gf)	\$40

Sides

Salted Thrice Cooked Potatoes	\$10
Grilled Asparagus with Lemon Citronette	\$10
Goats Cheese Stuffed Roasted Figs	\$10

Desserts

Spiced Churros - Mango Caramel Sauce, Vanilla Ice Cream	\$16
Chocolate and Cinnamon Tarts - White Chocolate Ganache, Orange and Poppy	
Seed Cream (GF Optional)	\$14
White Chocolate and Blackberry Panna Cotta - Macadamia Praline	\$14
Whiskey and Candied Walnut Ice Cream - Pretzel Crumb	\$16