

DINNER SAMPLE MENU as we change the menu often

To Start

Warmed Olives	8
Shelly Bay Focaccia – with whipped olive oil, sea salt (vv, nf) Or with whipped gorgonzola & mascarpone, marinated capsicum	5 / slice 9 / slice
Ginger Beer battered Scallops – shitake XO mayo, cos lettuce & tomato Kasundi (df, nf)	26
Crispy pork belly – with coriander hot sauce (gf, df, nf)	16
Blackened Avocado – blood orange, green olives & buckwheat crisps (vv, gf, nf)	19
Paua, Venison & Pork sausage – with soft boiled egg, cornichons & puffed wild rice (df, nf)	25

To Follow

Sumac roasted butternut – chickpea espuma, battered oyster mushrooms, cocoa nib & sesame kale (vv, gf, nf)	33
Leek & truffle risotto – with burnt celeriac, crispy Jerusalem artichokes, mustard cress (v, gf)	32
Fish of the day – with black garlic linguine, prosecco & rocket cream and a sourdough, caper & lemon crumb (nf)	MP
Roasted free range chicken breast – with a Vol-au-vent of prosciutto, tallegio & wild mushrooms (nf)	37
Chargrilled 50 day aged beef fillet – with duck fat confit potatoes, creamed spinach, rosemary butter (gf, nf)	45
Fries with Aioli (gf*, df, nf)	6
Rocket Salad – pear, blue cheese & walnuts in a balsamic dressing (gf, v, nf*, df*)	11
Seasonal Vegetables	11

vv= vegan, v= vegetarian, gf= gluten free, nf = nut free, df = dairy free, *= available

Olive.

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