

# DINNER

## To Start

Warmed Olives	8
Shelly Bay Focaccia – with whipped olive oil, sea salt (vv, nf) or with whipped gorgonzola & mascarpone, sauteed capsicum	5 / slice 9 / slice
Crab, smoked Kahawai & potato croquettes on an avocado puree with a preserved artichoke and lemon salad (nf)	22
Fried marinated swift pork ribs, honey & plum sauce, garlic chips (gf, nf)	18
Crispy chicken thigh, red cabbage, apple, sesame and pickled ginger salad, horopito mayonnaise (df, gf, nf)	22
Sticky miso and maple Eggplant, salad of Brussels leaves, pomegranate and spring onion (vv, gf, nf)	21

## To Follow

Vol au vent filled with cashew mozzarella, burnt leek, semi-dried tomatoes and a green leek & chestnut pesto (vv)	35
Pumpkin and Tofu gnocchi with hazelnut sauce, sauteed kale, pickled oyster mushroom, battered Enoki mushroom and balsamic marinated radicchio (vv, gf)	36
Pan roasted Advieh Lamb backstrap, smoked bulgar wheat, grilled baby carrots and a Tomatillo and jalapeno salsa verde (df*, nf)	43
Sauteed white fish in a Puttanesca sauce on crispy parmesan polenta, Jerusalem artichoke chips & basil (gf, nf)	MP
Chargrilled Scotch fillet, pearl barley, potato butter, walnut and capsicum relish (nf*, df*, gf*)	46
Fries with Aioli (df, gf*, nf)	6
Rocket Salad – pear, blue cheese & walnuts in a balsamic dressing (v, df*, gf, nf*)	12
Seasonal Vegetables	12

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

# Olive.