

## Sample Autumn '24 menu Tues-Sat Dinner.

\*Some menu items may change any day due to seasonal availability

### DINNER

#### To Start

Warmed Olives	8
Shelly Bay Focaccia – with whipped olive oil, sea salt (vv, nf)	5 / slice
or with whipped gorgonzola & mascarpone, sauteed capsicum	9 / slice
Southern fried chicken with roasted celeriac carpaccio, shaved Brussel & kale salad, smoked honey drizzle & toasted pistachio (nf*, df)	23
Warm beetroot salad with blood orange, goat cheese, baby spinach, candied walnuts & buckwheat crisps in a sherry dressing (v, vv*, nf*, df*, gf)	20
Crispy coated pork belly bites with coriander hot sauce & sauerkraut (gf, nf, df)	18
Garlic & thyme roasted oyster mushrooms, rice crackers, shiitake XO mayo, pickled shallots & herb salad (vv, nf, gf*)	22

#### To Follow

Vol au vent filled with smoked eggplant, semi dried tomato & cashew mozzarella with a capsicum & courgette ribbon salad (vv)	36
Four cheese risotto of gorgonzola, tallegio, parmesan & straciatella with pickled beetroot, grilled pear, radicchio & aged balsamic (gf, v, nf)	36
Pan seared skin on white fish with a smoked prawn beurre blanc, sauteed peas, pickled lemon & puffed wild rice (nf, gf)	MP
Chargrilled sirloin steak with potato beignet an artichoke, compressed celery & mushroom salad, truffle soubise & whipped feta (nf)	44
Pan roasted lumina lamb rump, cauliflower puree, broccolini with almondine, lentil jus (gf, nf*)	42
Fries with Aioli (df, gf*, nf)	6
Rocket Salad – pear, blue cheese & walnuts in a sherry & mustard vinaigrette (v, df*, gf, nf*)	12
Seasonal Vegetables	12

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

Please notify us of any allergies as some dishes may contain ingredients not listed.

We always try our best but be aware our food is produced in a kitchen where allergens are present. Every effort is made to ensure that food is processed and handled to minimise contamination from allergens.

We charge a 2% transaction fee on Visa and Mastercard credit cards. There is no fee for Eftpos accounts