

FOR ORDERS PLEASE CALL: 07 55 271 009

Breads

Ciabatta, extra virgin olive oil, confit garlic, goats curd (V)	7.9
Turkish bread w selection of homemade dips (V)	10.4
- Pumpkin hummus	
- Black olive tapenade	
- Semi dried tomato pesto	
- Extra virgin olive oil & balsamic	
Duck liver pate, rustic tomato chilli jam, homemade pickles, ciabatta	22.4

Smaller Share Plates

Wagyu bresaola (Marble Score +7) with rocket, pine & truffle pecorino salad	20.8
Wild mushroom croquettes, truffle mayonnaise (V)	12.8
Beef, pork & fennel meatballs, rich tomato & herb sauce, parmesan shavings, Turkish bread	16
Flash fried buttermilk calamari, lemon oil, rocket, dill aioli	16
Spiced crispy confit pork belly, carrot & star anise purée, chilli mint salad, cranberry jus (GF)	18.4
Tempura zucchini flowers stuffed with ricotta, mint, dill & grana padano, orange caramel (V)	17.6

Sides

Shoestring fries, confit garlic aioli (GF)	8	Creamy potato gratin (GF)	9.6	Rocket, pear, parmesan, pine nuts (GF)	8.8
Sweet potato fries, chipotle mayo (GF)	8.8	Blanched mixed vegetables tossed in butter & sea salt (GF)	8.8	Broccoli, quinoa, avocado salad feta, pepitas & mustard dressing (GF)	8.8
Paris mash (GF)	8.8	Truffled honey baby carrots (GF)	10.4	Sautéed mushrooms, confit garlic, fresh herbs (GF)	9.6

Pastas

Crab & crayfish lasagne, abalone sauce, topped with a tempura softshell crab	39.2
Risotto prawns, mushrooms, spinach, parmesan (GF)	26.4
Linguine Oven roasted vine ripened tomatoes, garlic, olives, capers, basil, EVOO (V)	24
Pappardelle Australian & Italian forest mushrooms, truffle, parmesan, herbs (V)	26.4
Seafood Linguine 1/2 a bug, prawn, calamari, market fish, vongole clams, NZ green lipped mussels, white wine, olive oil, garlic & chilli	31.2
* Gluten free pasta available upon request	

Mains

Pan-fried Gold band snapper, potato gratin, mushroom & lemon ragout, crabéarnaise (GF)	34.4
Herb crusted Atlantic Salmon roulade, filled with sundried tomato, garlic & citruses with asparagus, peas, bok choy, shallots, chat potato, beurre blanc sauce	34.4
Northern Territory Barramundi with saffron infused fondant potato, fennel & citrus salad, scorched tomatoes, salsa verde & grilled lemon (GF)	32
Elgin Valley free range Chicken Ballotine, Camembert, spinach, porcini mushrooms & sundried tomato filling, wrapped in Pancetta served with wild mushroom sauce (GF)	31.2
Sous vide lamb rump, potato gratin, chorizo, confit shallots, peas, asparagus, red wine jus	37.6
Filet mignon, topped with a duck liver parfait, crispy San Daniele prosciutto, Parisienne potato, truffle glazed baby carrots, Galway Pipe port wine jus (GF)	52.8