

Entrée

Moroccan spiced parsnip soup w crusty bread	GF ask	15
Saganaki & carrot fritter w beetroot relish & spicy yoghurt	GF	15.5
Steamed duck buns w asian brushings		16.5
Chicken liver pate w red onion compote & grilled ciabata	GF ask	17
Crispy salt and pepper calamari w fried asian herbs & wasabi mayo	GF	17
Chilli tequila wings w coriander lime salsa & sour cream	GF	17
Coconut crusted tiger prawns w mango chutney dipping sauce	GF	18
Sangiovese braised beef cheek w cauliflower puree & fried herbs	GF	18
Fish taco cornmeal crusted fish goujons w jalapeno slaw, tacos & mojo sauce	GF	18

Mains

Miso glazed atlantic salmon w soba noodles, sesame asian greens & dashi brot	GF ask	37.5
Peroni battered flathead & chips w housemade tartare sauce		32
Sri lankan chicken curry w basmati rice & pappadums	GF	36.5
Sticky beef short ribs w chats & greens	GF	36.5
Confit porkbelly w sticky rice, pak choy, chilli caramel	GF	37.5
Porterhouse steak w truffled mash, green beans & red wine jus	GF	38.5
Escalopes of veal w mushroom ragout	GF	36.5
Pea & ricotta gnocchi w baby peas, fresh basil, tomato sugo & grana padano	VEG	29.5
Spaghetti bolognese	GF ask	28.5
Penne matricianna	GF ask	28.5
Express lunch		18.5

Sides

Beer batter fries w confit garlic aioli		8.5
Charred corn cobs w chipotle mayo & sharp cheese	GF	8.5
Sauteed Brussel sprouts w lardons of bacon	GF	8.5
Rocket, pear and parmesan salad w balsamic dressing	GF	8.5

Desserts

White chocolate creme brulee w blueberry compote, pistachio praline	GF	16
Warm molten chocolate pudding w double choc ice cream	GF	16
Flourless date and brandy cake w salted caramel & double cream	GF	16
Apple & rhubarb oat crumble w vanilla bean ice cream	GF	16
Pavlova w caramelized strawberries & double cream	GF	16