

### Entree

Saganaki & carrot fritters w beetroot relish & spiced yoghurt (gf)	\$16.5
Thai spiced cauliflower & coconut soup (gf vegan)	\$15.5
Salt & pepper calamari w lemon mayonnaise, fried herbs & bonito flakes (gf)	\$16.5
Crispy Banh Xeo (Vietnamese rice pancake) w crunchy salad & crab w prawns (gf)	\$16.5
Prawn potsticker dumplings w a dipping sauce of black vinegar, soy, garlic & spring onions	\$16.5
Duck spring rolls w chilli & orange dipping sauce (gf on request)	\$16.5
Potato & pea samosas w tamarind jam & fresh mint chutney (vegan)	\$15.5

### Main course

Grilled barramundi w balinese marinade, lime rice & beans (contains nuts) ( gf)	\$37.5
Fish & chips flathead fillets in crispy batter w chips, lime & caper mayonnaise	\$32.0
Sriracha salmon w black rice, & bok choy (gf)	\$30.5
Black angus porterhouse w potato mash, beans & our classic forestiere sauce (gf)	\$38.5
Duck risotto w spinach & a touch of orange (gf)	\$32.5
Slow cooked beef ribs w dendeng balado sauce w lime & coriander rice (gf)	\$36.5
Indonesian yellow curry of chicken w rice, popped tomatoes & fried shallots (gf)	\$34.5
Veal medallions w sage & prosciutto butter, broccolini & crushed potatoes (gf)	\$36.0
Green lentil, turmeric & ginger dahl, cauliflower & roti (gf / vegan)	\$30.0
Roast mushroom & ricotta gnocchi w/forrest mushrooms, cream & grano padano (gf/veg)	\$32.5
Spaghetti bolognese w parmesan (gf avail)	\$28.5

### Sides

Roasted cauliflower w hummus, raisin & pine nut gremolata (gf)	\$12.5
Rocket pear & parmesan salad (gf)	\$8.5
Winter Greens (gf)	\$8.5
Chips w jalapeno mayonnaise	\$8.5

### Desserts

White chocolate & vanilla creme brulee w preserved blueberries (gf)	\$16.5
Chocolate molten pudding w chocolate ice cream & chocolate soil (gf)	\$16.5
Sticky date pudding w salted caramel & vanilla bean ice cream (gf)	\$16.5
Butterscotch semifreddo (gf)	\$15.0
Eton mess, meringue, cream, a duo of fresh & preserved berries (gf)	\$16.5
A duo victorian cheeses w fig chutney, lavosh & fresh apple (gf available)	\$19.5