

TO START

SOUP (V, GFO) ROAST PUMPKIN AND SWEET POTATO SOUP SERVED WITH SOUR CREAM, CROUTONS	8
BRUSCHETTA (V) BEETROOT, DANISH FETA, ROCKET AND ITALIAN BALSAMIC GLAZE ON HOUSE BAKED BREAD	12
GARLIC & HERB BREAD HOUSE BAKED BREAD FINISHED WITH FRESH GARLIC AND HERBS	8
ADD CHEESE	1
COB LOAF FILLED WITH CREAM CHEESE, ONION, BACON, SHALLOTS	15
CHARCUTERIE (GFO) A SELECTION OF CURED MEATS, CHEESES, OLIVES, PICKLED VEGETABLES AND DIPS ACCOMPANIED WITH HOUSE BAKED BREAD	22/32

SALADS

CAESAR (GFO, VO) COS LETTUCE, BACON, CROUTONS, PARMESAN, WHITE ANCHOVIES, POACHED EGG & CAESAR DRESSING	20
ROAST PUMPKIN & BEETROOT (GF, V) ROAST PUMPKIN, ROASTED BABY BEETS, ROCKET, WALNUTS, SPANISH ONION & DANISH FETA	21
VIETNAMESE (GF, V) SHREDDED WOMBOK, CARROT, RED CABBAGE, BEAN SHOOTS, FRIED SHALLOTS, RICE NOODLES AND FINISHED WITH FRESH VIETNAMESE MINT	20
ADD TO ANY SALAD CHICKEN (GF)	6
LEMON PEPPER CALAMARI (GF)	6

SIDES

ROCQUET, PEAR, RED ONION AND GRANA PANDANO SALAD	7
STEAK FRIES	10
SEASONAL VEGETABLES	8
GARDEN SALAD	7

FROM THE GRILL

EYE FILLET (GF) ON CREAMY MASHED POTATO WITH GREEN BEANS, ROAST PUMPKIN AND CARROTS WITH YOUR CHOICE OF RED WINE, MUSHROOM, PEPPERCORN JUS OR GARLIC BUTTER	42
PORTERHOUSE (GF) 300G RIVERINE PREMIUM STRIPLOIN WITH CARROTS, SPINACH, GREEN BEANS AND STEAK FRIES WITH YOUR CHOICE OF RED WINE, MUSHROOM, PEPPERCORN JUS OR GARLIC BUTTER	39.5
BRISKET BURGER GRILLED CHUCK BRISKET PATTY, BACON, LETTUCE, CHEESE, CARAMELISED ONION & TOMATO RELISH ON A BRIOCHE BUN SERVED WITH BEER BATTERED FRIES	27
KATSU CHICKEN BURGER PANKO CRUMBED CHICKEN FILLET, ASIAN SLAW, JAPANESE MAYO IN A BRIOCHE BUN SERVED WITH BEER BATTERED FRIES	26

MAINS

10 HR SLOW COOKED BEEF CHEEK (GF) ON CREAMY MASHED POTATO WITH BROCCOLI, GREEN BEANS, BUTTER CARROTS AND A RED WINE JUS	28
ALESHIA (GF) WHOLE CHICKEN BREAST FILLED WITH CAMEMBERT AND RED ONION JAM SERVED ON PARIS MASH WITH CARROTS, SPINACH AND GREEN BEANS	29
SLOW COOKED PORK BELLY (GF) SERVED ON SWEET POTATO MASH WITH SAUTÉED CABBAGE & BACON, GREEN BEANS, BUTTERED CARROTS & APPLE CIDER JUS	32
LAMB RUMP (GF) SLOW ROASTED WITH RED WINE JUS ON SCALLOPED POTATO WITH ROASTED ROOT VEGETABLES	31
PARMIGIANA JAPANESE PANKO CRUMBED CHICKEN BREAST WITH HOUSE MADE NAPOLI SAUCE, SHAVED LEG HAM AND EGMONT CHEESE, STEAK FRIES AND SALAD	28
SCHNITZEL JAPANESE PANKO CRUMBED CHICKEN BREAST COOKED TO GOLDEN BROWN, STEAK FRIES & SALAD	26
LITE PARMI (GF) GRILLED CHICKEN BREAST FILLET, ROMA TOMATO SLICES, BOCCONCINI CHEESE, SALSA VERDE FINISHED WITH A BALSAMIC GLAZE SERVED WITH ROCQUET, RED ONION AND GRANA PANDANO SALAD	26
HERB CRUSTED SALMON SERVED ON GARLIC MASH WITH CARROTS, BROCCOLI AND LEMON BUTTER SAUCE	32
FISH AND CHIPS BEER BATTERED HAND CUT FLAKE FILLET SERVED WITH TARTARE SAUCE, LEMON AND STEAK FRIES	27
CALAMARI (GF) LIGHTLY DUSTED & FLASH FRIED LEMON PEPPER CALAMARI, SERVED WITH CHIPS, SALAD, TARTARE SAUCE	27
MARINARA LINGUINE (GFO) MUSSELS, CLAMS, PRAWNS, SALMON AND WHITE FISH FILLET TOSSED IN GARLIC AND CHILLI	32
ORECCHIETTE (GFO) IN A BASIL AND PINENUT PESTO CREAM SAUCE WITH SUNDRIED TOMATOES AND SHAVED GRANA PANDANO	22
NASI GORENG (VO) INDONESIAN STYLE FRIED RICE WITH BACON, CHICKEN & SHRIMP, TOPPED WITH A FRIED EGG	24

DESSERTS

VANILLA BEAN PANNAHOTTA GARNISHED WITH TOFFEE SHARDS	8.5
LEMON CURD TART WITH SOFT MERINGUE GARNISHED WITH BERRY SYRUP	8.5
BELGIAN CHOCOLATE TART WITH MIXED BERRY COULIS AND DOUBLE CREAM	8.5
BANANA AND CARAMEL BANOFFEE WITH RICH CARAMEL SAUCE AND NUT PRAELINE	9.5