

TO START

THICK CUT SOURDOUGH (V)	14
<i>w/ house-made dip</i>	
SOUP OF THE MOMENT (GF, V)	15
<i>w/ toasted sourdough</i>	
BEETROOT CURED SALMON (GF, DF)	22
<i>w/ pickled fennel & cucumber, radish, fried capers</i>	
CRISPY PORK BELLY (GF, DF)	18
<i>w/ apple & fennel slaw, chilli jam</i>	
BRAISED LEEK & GOATS CHEESE TART (GF, V)	18
<i>w/ asparagus, mustard dressing</i>	
CHARCUTERIE BOARD	35
<i>cured meats, cheese, pickled veg, lavosh, quince paste, dip & olives</i>	

SIDES

BOWL OF FRIES <i>w/ aioli</i> (GF)	11
ROCKET, PEAR & WALNUT SALAD <i>w/ balsamic glaze</i> (V)	11
MEDLEY OF VEGETABLES (V) <i>garlic butter</i>	12
ASPARAGUS, ALMOND & GOAT'S CHEESE (GF, VE, VGO, V)	12
<i>w/ preserved lemon</i>	
ROAST DUCK FAT POTATOES (GF) <i>w/ aioli</i>	10

MAINS

SPICED BARRAMUNDI (GF)	38
<i>w/ eggplant relish, lentils, curry sauce, tahini</i>	
PANCETTA WRAPPED PORK LOIN (GF)	34
<i>w/ sweet potato puree, beans, apple & mustard sauce, crackle</i>	
SOUS-VIDE LAMB RUMP (GF)	48
<i>w/ garlic mash, pea puree, asparagus, jus</i>	
CHICKEN SUPREME (GF, DF)	30
<i>w/ smashed chats, mediterranean vegetables, salsa verde</i>	
PUMPKIN & TALEGGIO TORTELLINI (V)	26
<i>w/ sage & burnt butter sauce, grana padano</i>	
BALINESE CHICKEN CURRY	27
<i>w/ coconut rice, roti</i>	
STEAK OF THE MOMENT (GF)	56
<i>w/ roasted kipfler potatoes, seasonal vegetable salad, your choice of sauce</i>	
MUSHROOM RISOTTO (GFO, V)	26
<i>w/ pangrattato, parmesan</i>	
LINGUINI MARINARA	32
<i>w/ prawns, scallops, white fish, calamari, napoli, herbs</i>	
CHICKEN PARMAGIANA (GFO)	30
<i>w/ triple smoked ham, napoli, cheese, chips, salad</i>	
BEER BATTERED FLATHEAD TAILS (GFO)	28
<i>w/ chips, salad, house-made tartare sauce, lemon</i>	
SALT & PEPPER CALAMARI (GF)	28
<i>w/ chips, salad, aioli, lemon</i>	
BBQ BRISKET BURGER	30
<i>slow cooked brisket w/ lettuce, cheese, tomato, pickles, burger sauce, chips</i>	
ROASTED VEG & HALOUMI SALAD (GF, V)	28
<i>w/ baby carrot, sweet potato, capsicum, asparagus, baby beets, pesto</i>	
OPEN BRISKET SANDWICH	29
<i>w/ lettuce, tomato, caramelised onion, chimichurri, ranch dressing, chips</i>	
APPLE & WALNUT CRUMBLE	15
<i>w/ salted caramel ice-cream</i>	
DARK CHOCOLATE PANNA COTTA	15
<i>w/ red wine poached seasonal plums</i>	
BLOOD ORANGE UPSIDE DOWN CAKE	15
<i>w/ spiced syrup, labneh</i>	
CHEESE BOARD FOR 2	38
<i>3 cheeses, lavosh, muscatels, water crackers, strawberries, apple, quince paste</i>	

DESSERTS