

## ENTREES

### **Baked Burrata \$29**

Burrata with warm blistered cherry tomatoes, olive crumble on a bed of lettuce served with sour dough bread

### **Kingfish Carpaccio (GF DF) \$29**

Red onion, pickled ginger, red radish, micro herbs and yuzu dressing

### **Chargrilled Dutch Carrots (GFO VGO) \$28**

With house made hummus chilli oil, caramelised bacon, grated parmesan served with sour dough bread

### **Arancini Balls \$28**

Porcini mushrooms, mozzarella cheese, tikka masala sauce and grated parmesan 2 per serve

### **Open Mussels (GF DF) \$27**

6 Chargrilled mussels, tomato salsa, lettuce, grilled lime and nam-jim sauce

### **Tempura Zucchini Flowers (GF) \$29**

Smoked Ricotta, mashes peas, pumpkin puree, asparagus and Manchego cheese 2 per serve

### **Sourdough \$9**

House made sour dough bread served with olive oil and butter  
2 per serve

## MAINS

### **Smoked Duck Breast (GF) \$49**

reduction red wine jus with berries, beetroot, chargrilled dutch carrots and finished with seemed mustard and ponzu sauce

### **Lamb Ragu Gnocchi \$49**

Slow cooked lamb, stracciatella cheese, house made gnocchi, peas, gremolata and red wine jus

### **Slow Cooked Pork \$48**

With red wine jus, pomme puree, miso glazes, brussel sprouts, peas, wild mushrooms, pangrattato and sesame seeds

### **Spatchcock (GF) \$48**

Deboned spatchcock, cooked with rosemary, sage, garlic butter and gremolata, chargrilled broccolini, red wine jus and chimichurri

**Seafood Pasta \$48**

Squid in linguine with shrimp paste, white wine, gremolata, cherry tomatoes, pangrattato and chargrilled prawn

**Baked Barramundi (GF) \$46**

with blistered cherry tomatoes, cavolo nero, mussels, kalamata olive, gremolata, basil, capers and pangrattato

**Vegetarian Gnocchi (VGO) \$45**

Sauteed dutch carrots, broccolini, cauliflower, cherry tomato, kalamata olive, gremolata and pine nuts

**Steak of the day (GF) \$POA**

Served with sauteed cavolo nero, brussel sprouts, fennel and dripping pancetta sauce, gremolata and red wine jus

**SALADS****Roasted Pumpkin (GF) \$35**

Mixed Lettuce, pomegranate, mint, radicchio, dukka spices, red onion, goat curd and balsamic dressing

**Chicken Salad (GF DF) \$32**

Mixed lettuce, shredded chicken, fresh cherry tomatoes, cucumber, red onion and herb dressing

**SIDES \$16****Garden Salad (GF DF, V)**

Mixed lettuce, cucumber, red onion, cherry tomatoes and herbs dressing

**Roasted Vegetable (GF DF, V)**

Cauliflower, broccoli, dutch carrot, gremolata and olive oil

**Crispy Chat-Potato (GF DF, V)**

Smashed potatoes with gremolata and vegetable-salt

## DESSERTS

### **Bombe Alaska \$36**

Filled with delicious ice cream, sponge cake, hazelnut praline and Italian meringue (recommended for 2)

### **Chocolate Brownie (GF) \$28**

Warmed brownie served with gelato, strawberry and berry compote (vegan ice cream available)

### **Caramel Pudding \$26**

Served with golden caramel sauce, crispy cornflake and rice pops

### **Cheesecake \$25**

Rich and creamy cheesecake, hazelnut crumble, topped with a vibrant medley of mixed berries and mint

### **Affogato \$24**

Espresso, alcohol, vanilla gelato (non-alcoholic \$12)