

# LUNCH & Dinner

## SMALL PLATES

<b>Antipasti Plate</b> , charcuterie, cheese, dips, bread & olives	<b>\$39</b>
<b>Haloumi Bites</b> , calabrian hot honey & lemon V	<b>\$19</b>
<b>Arancini</b> - ask for today's flavour	<b>\$19</b>
<b>Grilled Focaccia</b> & your choice of whipped or tomato butter V	<b>\$14</b>
<b>Marinated Olives</b> , house bread V	<b>\$12</b>
<b>Pork Meatballs</b> , sugo, provolone GF	<b>\$20</b>
<b>Beer Battered Fries</b> , garlic aioli V	<b>\$13</b>
<b>Cauliflower Bites</b> , harrisa V	<b>\$18</b>

## MAINS

<b>Lamb Cutlet</b> , cous cous, pistachio, raisin, onion, parsley, mint yoghurt	<b>\$46</b>
<b>Crispy Skin Salmon</b> , pea & tarragon sauce, leeks & herb salad GF	<b>\$43</b>
<b>Baked Barramundi</b> , celeriac remoulade, snow pea tendrils, black olive, frambois sauce GF	<b>\$39</b>
<b>Chicken Souvlaki</b> , Greek salad, tzatziki, pita bread	<b>\$35</b>
<b>Harrisa Chicken</b> , pearl cous cous salad, Arabic spice yoghurt GF	<b>\$38</b>
<b>Cauliflower Steak</b> , black barley salad, chermoula, hummus VG	<b>\$32</b>
<b>Flank Steak</b> 250gm, beer batter fries, Italian green salad & choice of sauce DF	<b>\$38</b>
<i>*Best served medium, per chef's recommendation.</i>	
<b>Market Cut</b> , ask for today's cut	<b>MP</b>

**Your selection of sauce (complimentary)**  
whipped truffle butter, red wine jus, mustard, pepper  
**Additional sauces available for + \$3 each**

## SIDES TO SHARE

<b>Steamed Seasonal Greens</b> , pinenut cream GF/DF	<b>\$15</b>
<b>Crushed Garlic Chat Potatoes</b> w/ smoked butter GF/V	<b>\$15</b>
<b>Italian Green Salad</b> , radicchio, mixed leaves, red onion, lemon & Dijon dressing GF/DF	<b>\$14</b>

## SALADS

<b>Kangaroo Salad</b> , Kangaroo, mixed leaves, quinoa, spiced pumpkin, macadamias & raspberry dressing GF/DF	<b>\$25</b>
<b>Greek Salad</b> , cherry tomatoes, olives, feta, cucumber, cos lettuce leaves, lemon & oregano dressing GF/V	<b>\$22</b>
<b>Roasted Sweet Potato &amp; Carrots Salad</b> , black barley, pomegranate, hummus, mint yoghurt V	<b>\$22</b>
<b>Heirloom Tomato Salad</b> , red pepper, tahini, green olive, puffed wild rice & fior di latte V	<b>\$22</b>

*ADD halloumi \$11 | chicken \$11 | salmon \$15*

## PASTA

<b>Lasagna Bolognese</b> , Italian salad	<b>\$29</b>
<b>King Prawn Spaghetti</b> , barramundi, chilli, fennel, parsley	<b>\$36</b>
<b>Mafaldine</b> , broccolini, pine nuts & lemon butter sauce V	<b>\$29</b>
<b>Pappardelle</b> , Sicilian homemade pesto, fennel sausage	<b>\$30</b>
<b>Risotto of the day</b> - ask for today's flavour	<b>MP</b>

## HOUSE MADE PIZZA

<b>Pepperoni</b> , kalamata olives & chilli oil	<b>\$27</b>
<b>Margherita</b> , cherry tomato & basil V	<b>\$25</b>
<b>Funghi e Tartufo</b> , truffled mushroom & parmesan V	<b>\$27</b>
<b>Prosciutto</b> , provolone dolce & hot honey	<b>\$27</b>
<b>Prawn</b> , garlic cream, rocket, lemon oil	<b>\$28</b>
<b>Lamb Merguez</b> , caramelised onion, rapini & fior di latte	<b>\$28</b>

*Pizzas can be gluten-free (GF) upon request*

**Lunch 11:30am-2:30pm Mon-Fri**  
**Small Plates & Pizzas 2:30pm - 4pm**  
**Dinner 4:00pm-Late Mon-Fri**

*V / VG/ GF / DF options by request*

*PAYING BY CARD? SURCHARGES APPLY - VISA, MC DEBIT & EFTOPS 1.8%, AMEX 2%*