

LUNCH & Dinner

SMALL PLATES

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

MAINS

Marinated Lamb Skewer , cracked wheat salad, hummus, minted yoghurt	\$35
Crispy Skin Salmon , pea & tarragon sauce, leeks & herb salad GF	\$43
Baked Barramundi , green goddess dressing, grilled squash & zucchini GF	\$39
Chicken Souvlaki , Greek salad, tzatziki, pita bread	\$35
Cauliflower Steak , black barley salad, chermoula, hummus VG	\$32
Flank Steak 250gm, beer batter fries, Italian green salad & choice of sauce DF	\$33

**Best served medium, per chef's recommendation.*

Market Cut , roasted kipfler potatoes, charred broccolini, kohlrabi remoulade & red wine jus GF	MP
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Your selection of sauce (complimentary)
whipped truffle butter, red wine jus, mustard, pepper
Additional sauces available for + \$3 each

SIDES TO SHARE

Steamed Seasonal Greens , pinenut cream GF/DF	\$15
Kipflers w/ smoked butter GF/V	\$15
Italian Green Salad , radicchio, mixed leaves, red onion, lemon & Dijon dressing GF/DF	\$14

SALADS

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

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

PASTA

Lasagna Bolognese , Italian salad	\$29
Prawn & Ricotta Ravioli , lemon butter sauce	\$30
Mafaldine , broccolini, pine nuts & lemon butter sauce V	\$29
Pappardelle , Sicilian homemade pesto, fennel sausage	\$30
Risotto of the day - ask for today's flavour	\$29

HOUSE MADE PIZZA

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

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%