

lunch &
DINNER

SMALL PLATES

House-Made Turkish Bread w/ dips of hummus, Baba Ganouche & chimichurri V	\$17
Arancini - see specials for today's flavour	\$21
Haloumi Frites , truffle aioli, jalapeño jam GF/V	\$20
Pork Meatballs , sugo, provolone GF	\$22
Chorizo Bites , pomegranate glaze GF	\$19
Pressed Lamb , bitter leaf salad, crispy rosti, whipped Persian fetta GF	\$22

PASTA

Linguine , charred lemon, vegan whipped pea ricotta, olive oil, vegan cheese V	\$27
Pappardelle , Sicilian house-made pesto, fennel sausage	\$32
Lasagna Bolognese , Garden salad	\$33
Prawn Fettuccini , Prawns, charred lemon, chilli, garlic, basil cream V/I	\$35
Fried Gnocchi , Bacon, peas, garlic butter GF	\$33
Risotto of the day - see specials for today's flavour	MP

GRILLED STEAKS

Eye Fillet 200g , full grass fed, steak fries, garden salad of mixed lettuce, vine ripened cherry tomatoes, red onion, cucumber	\$55
Sirloin 250g , grange 100 day grain fed, steak fries, garden salad of mixed lettuce, vine ripened cherry tomatoes, red onion, cucumber	\$45

Your selection of sauce

Mushroom, pepper, red wine jus, whipped truffle butter GF

Additional sauces available for + \$4 each

Market Cut, see specials for today's flavour MP

MAINS

Pomegranate Glazed Eggplant , pistachio cous cous, mint labneh, herb salad	\$33
Chicken or Lamb Souvlaki , Greek salad, tzatziki, pita bread Make it combo \$49 - Chicken + Lamb	\$39
Prosciutto Wrapped Chicken , spiced pumpkin puree, grilled asparagus, heirloom carrot salad GF	\$41
Barramundi , pearl couscous, cherry tomato, charred lemon, broccoli florets GF/A	\$42
Crispy Salmon , sweet potato & ginger puree, broccoli fricasse with sultana, harissa, onion, almond M	\$48

TO SHARE

Steamed Seasonal Greens , hummus & almonds GF/DF	\$16
Crushed Garlic Chat Potatoes GF/V	\$16
Garden Salad , mixed lettuce, vine ripened cherry tomatoes, red onion, cucumber w/ house dressing GF/DF	\$15
Beer Battered Fries , aioli V/ DF	\$16
Antipasti Plate , grilled vegetables, charcuterie, cheese, dips, bread & olives	\$52

SALADS

Roasted Sweet Potato & Carrots Salad , puffed wild rice, pomegranate, hummus, mint yoghurt V	\$24
Pork Belly Salad , rocket, spiced pork belly, onion, poached apple, roasted corn kernel, sweet potato, mulled wine dressing	\$30
Lamb Salad , garlic potato, barley, cherry tomato, onion, mixed leaves, green goddess dressing	\$30
Pimento Beef Salad , mixed lettuce, fetta, kalamata olives, cherry tomato, cucumber, red onion & red dressing GF	\$32

ADD haloumi \$12 | chicken \$14 | smoked salmon \$14

HOUSE MADE PIZZA

Margherita , cherry tomato & basil V	\$27
Pepperoni , olives & hot honey	\$30
Funghi e Tartufo , truffled mushroom & parmesan V	\$29
Prosciutto , provolone, arugula & parmesan	\$32
Moroccan Beef , pulled moroccan beef, spiced yoghurt, roasted capsicum, onion, fetta	\$29

Pizzas can be gluten-free (GF) upon request

DESSERT

Caramelised Lime Cheesecake , mango puree GF	\$18
Tiramisu , espresso soaked savoiardi biscuits, whipped mascarpone cream, chocolate	\$18
Baklava , phyllo dough, chopped nuts, citrus syrup	\$18
Cheeseboard , house bread, quince paste	
Choice of one	\$16
Choice of two	\$26

V | VG | GF | DF options by request | A - Australian | I - Imported | M - Mixed

Lunch 11:30am-2:30pm

Small Plates & Pizzas 2:30pm - 4pm | Dinner 4:00pm - Late