

Lunch & Dinner

SMALL PLATES

Beer Battered Fries , garlic aioli V	\$13
Haloumi Bites , seasonal chutney 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, parmesan GF	\$20
Antipasti Plate , charcuterie, cheese, dips, bread & olives	\$39

MAINS

Marinated Lamb Skewer , cracked salad, hummus, minted yoghurt	\$35
Pan Seared Salmon , crushed potatoes, broccolini, roasted red pepper sauce, puffed wild rice DF	\$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
<i>* Best served medium, per chef's recommendation.</i>	
Market Cut , roasted kipfler potatoes, charred broccolini, kohlrabi remoulade & red wine jus GF	MP

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, rocket, 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 , black barley, pomegranate, hummus, mint yoghurt V	\$22
Cracked Wheat , mixed leaves, cucumber, capsicum, soft herbs, chermoula dressing VG	\$22
<i>ADD halloumi \$11 chicken \$11 salmon \$15</i>	

PASTA

Lasagna Bolognese , Italian salad	\$29
Prawn & Ricotta Ravioli , lemon butter sauce	\$30
Mafaldine , mushroom ragu 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

Pizzas can be gluten-free (GF) upon request

Lunch 11:30am-2:30pm Mon-Fri
Dinner 4:30pm-Late Mon-Fri

V / VG / GF / DF options by request

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