

DINNER
Spring



ENTRÉES

House Marinated Olives, served warm with toasted pide bread (V, DF) (GF on request) \$14

Chef's Seasonal Soup of the Day (GF, V) (GF & DF on request) \$14

Asparagus & Semi Dried Tomato Tartlets, Mixed Greens, Lime Dressing \$22

Recommended Wine Pairing: Artemis 2023 Riesling

Roast Pear, Spanish Onion on Rocket Salad, topped with grilled Halloumi & walnuts (GF) \$22

Recommended Wine Pairing: Yarran Yarran 2023 Sauvignon Blanc

Pumpkin Arancini on Tomato Sauce & Mixed Leaf Salad (GF, DF, V) \$22

Recommended Wine Pairing: Logan Clementine 2021 De La Mer

SIDE DISHES

Seasoned Wedges with Aioli (V) \$14

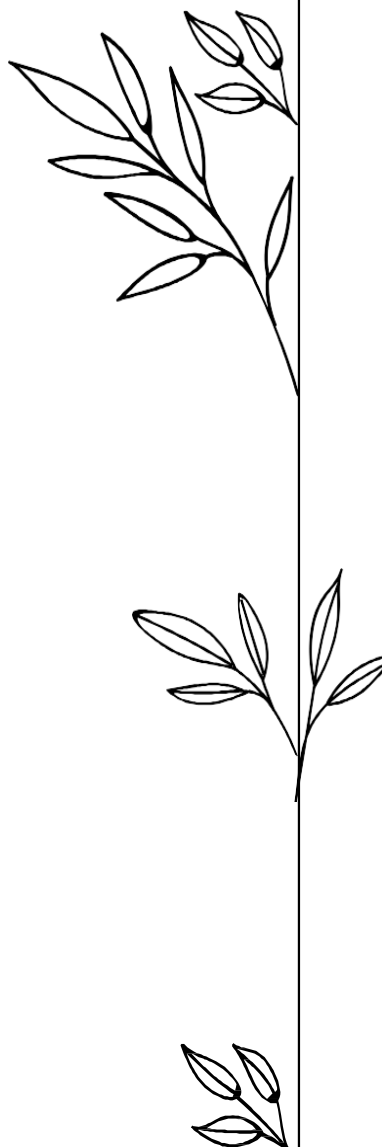
Seasonal Market Vegetables (GF) \$14

Mixed Leaf Seasonal Salad (GF/DF) \$14

Bread (Toasted Pide) \$3.50

DF=Dairy Free | GF=Gluten Free | V=Vegetarian

****Weekend Surcharge 15% | Public Holiday surcharge 20% | One bill per table***





MAIN COURSES

Spinach & Cheese Ravioli with Roast Pumpkin & Wild Rocket in a Creamy Sage Sauce (V) \$28

Recommended Wine Pairing: *Chateau Pato 2023 Semillon*

Lobster & Prawn Ravioli in a Creamy Tomato and Basil Sauce \$32

Recommended Wine Pairing: *Logan 2022 Clementine Pinot Gris*

Sumac Spiced Salmon with Tzatziki on a Medley of Peas, Broad Beans, and Kipfler Potato, (GF) (DF on request) \$40

Recommended Wine Pairing: *St Maur Saint Series 2021 Chardonnay*

Searched Scallops & King Prawns on Gazpacho Sauce with a Seaweed Salad (GF, DF) E \$30
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Recommended Wine Pairing: *Artemis 2022 Saignée Pinot Noir Rosé*

Moroccan Inspired Lamb Tagine on Couscous (DF) \$38

Recommended Wine Pairing: *Logan 2022 Weemala Tempranillo*

Confit Pork Belly on Cauliflower Puree, Fennel & Cauliflower Salad & Market Vegetables (GF) \$38

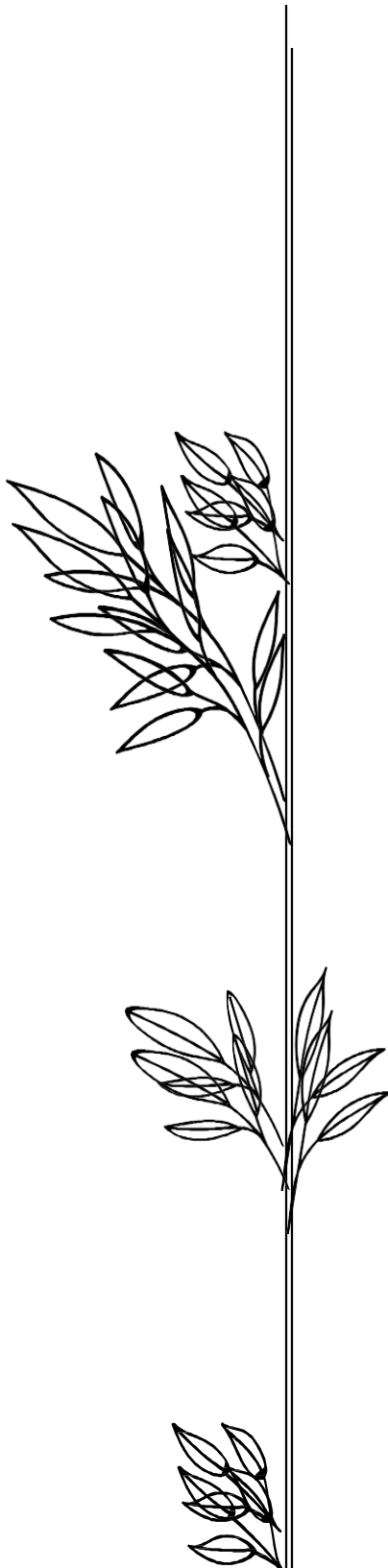
Recommended Wine Pairing: *Intrepidus 2022 Shiraz Sangiovese*

Slow Roasted Duck Leg with Soba Noodles, Pineapple & Chili Jam, Asian Greens (GF, DF) \$38

Recommended Wine Pairing: *Eloquesta 2018 Shiraz Petit Verdot*

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DESSERT

Jersey Cream Crème Brulée (GF)	\$16
Mélange Meringue with housemade Lemon Curd, Whipped Cream & Seasonal Berries (GF)	\$16
Toblerone Chocolate Mousse with Strawberry Compôte (GF)	\$16
Chef's Seasonal Tart of the Day, Vanilla Ice Cream & Warm Salted Caramel Sauce	\$16
Lemon Ricotta Cake, Berry Compôte, Housemade Lemon Curd & Vanilla Buttermilk Ice Cream (GF version on request)	\$16
Cheese plate with assorted crackers	\$16

Recommended Wine Pairing: Yarran 2018 Botrytis Semillon

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