

DINNER
Summer



ENTRÉES

House Marinated Olives, served warm with toasted pide bread (V, DF) (GF on request) \$16

Chef's Seasonal Soup of the Day (GF/V) (DF on request) served with toasted dark rye & seed sourdough (GF on request) \$16

Chef-inspired Seasonal Tacos \$18

Goat Cheese & Zucchini Tartlets, Mixed Greens, Lime Dressing (V) \$24

Recommended Wine Pairing: *Artemis 2023 Riesling*

Pear, Prosciutto Ham & Rocket Salad, topped with Persian Feta & Walnuts (GF) \$24

Recommended Wine Pairing: *Logan 2023 Sauvignon Blanc*

Pumpkin Arancini on Tomato Sauce & Mixed Leaf Salad (GF, DF, V) \$24

Recommended Wine Pairing: *Intrepidus 2022 Sangiovese Shiraz*

Asian Flavoured Salmon Tartare Wonton Mille-Feuille with Gribiche Sauce \$34

Recommended Wine Pairing: *Artemis 2024 Pinot Grigio*

SIDE DISHES

Seasoned Wedges with Aioli (V) \$14

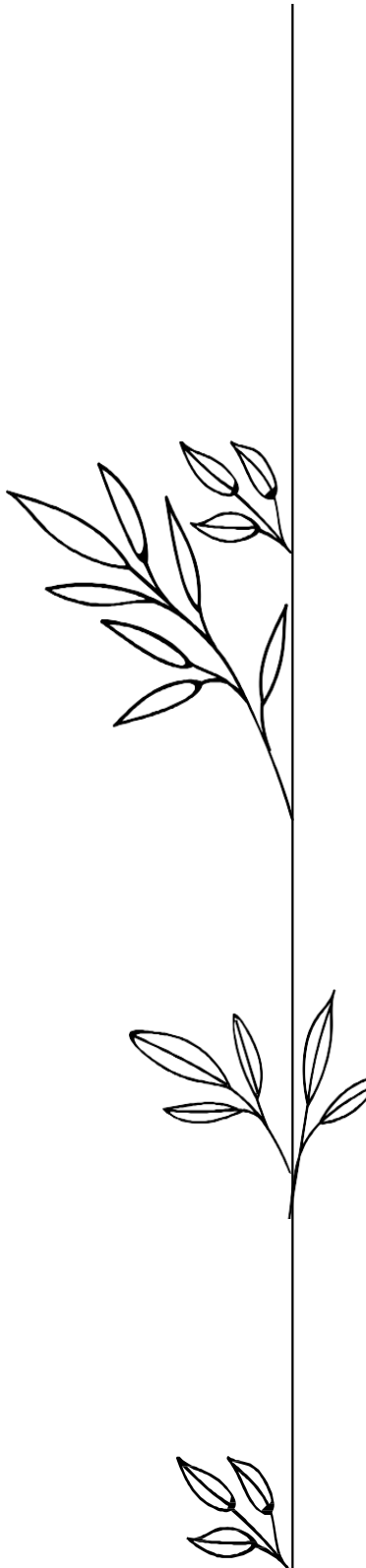
Seasonal Market Vegetables (GF) \$14

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

Bread (GF on request) \$5.50

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 In Salad Niçoise with Tzatziki Dressing (GF) (DF on request) \$40

Recommended Wine Pairing: *St Maur Lot 41 2023 Chardonnay*

Seared Scallops & King Prawns on Gazpacho Sauce with a Seaweed Salad (GF, DF) E \$30
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Recommended Wine Pairing: *Sapling Yard 2023 The Four Pinots Rosé*

Slow Cooked Moroccan Spiced Lamb Shoulder, Served with Couscous Salad, Baba Ganoush & Lime Dressing (DF) \$38

Recommended Wine Pairing: *Hatherleigh 2017 Pinot Noir*

Confit Pork Belly, Roast Sweet Corn Puree, Apple & Daikon Radish Pickle & Market Vegetables (GF) \$38

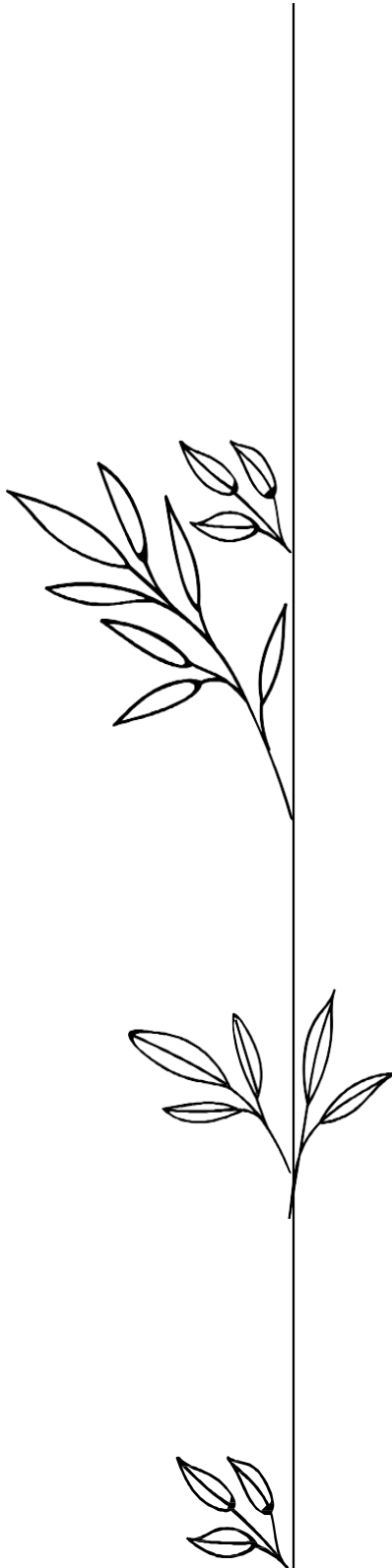
Recommended Wine Pairing: *Bottle Tree 2013 Cabernet Shiraz*

Slow-Roasted Duck Leg, with Wild Rice & Quinoa, Orange & Beetroot Salad, Asian Greens (GF, DF) \$38

Recommended Wine Pairing: *Eloquesta 2018 Petit Verdot Shiraz*

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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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