
To Share

Garlic & herb toasted ciabatta (v,g/f available)	8.90
Chicken liver pate , port jelly, toasted ciabatta (g/f available)	15.90
Cauliflower, goat's cheese and lemon fritters , tomato and thyme jam (v)	15.90
Cheeseboard , selection of hard & soft cheeses, fruit paste, fresh & dried fruits, nuts & lavosh (v) (g/f available)	2 people 22.90 4 people 38.90

To Start

Vietnamese chicken and prawn spring rolls , nam jim (d/f) (g/f)	16.90
Middle Eastern spiced roast pumpkin , smoked babaganoush and brown lentil salad, tahini yoghurt, pepitas, pomegranate, mint (g/f, v)	Entrée 16.90 Main 24.90
Salt and pepper squid , parsley, orange and almond salsa, garlic aioli (g/f)	Entrée 15.90 Main served with rustic fries 28.90
Crispy pork belly , Asian slaw, chilli caramel (g/f,d/f)	Entrée 16.90 Main 32.90

To Satisfy

Stir fried tofu , Thai peanut sauce, steamed basmati rice, grilled baby bok choy (vegan/v/g/f/d/f)	24.90
Herb panko crumbed barramundi , rustic fries, homemade tartare, fresh garden salad/ steamed seasonal vegetables	1 piece 23.90 2 piece 28.90
Seared atlantic salmon , soba noodles, radish and snow pea salad, miso and black sesame dressing (d/f)	29.90
Panko crumbed chicken breast schnitzel , mushroom sauce, rustic fries, fresh garden salad/steamed seasonal vegetables	28.90
Crispy skin duck breast , carrot and ginger puree, roast fennel, raspberry and port sauce (g/f)	34.90
Beef, red wine & rosemary pie , rustic fries, fresh garden salad/ steamed seasonal vegetables	28.90
Lamb, mint and fetta burger , brioche bun, pickled beetroot, baby spinach, tzatziki, rustic fries	28.90
300g beef sirloin steak , rosemary and garlic smashed potatoes, candied bacon, roast cherry tomatoes and grilled asparagus, bourbon bbq sauce (g/f)	39.90

To Accompany

Fresh garden salad	8.90
Steamed seasonal vegetables	8.90
Rustic fries , garlic aioli	8.90