

TO SHARE

Garlic & herb toasted ciabatta (v|gf available) 12.90

Baked camembert, 19.90
please ask for today's
flavour (gf available)

TO ENTICE

Crispy pork belly, chilli
caramel, Asian slaw (gf|df)

Entrée 17.90

Main 33.90

Roast duck spring rolls, 19.90
pickled daikon, ginger
infused hoisin (df)

Marinated eggplant, 17.90
pomegranate, roasted
pistachio, tahini dressing
(vegan/v/gf/df)

TO SATISFY

Thai peanut satay, basmati
rice, charred bok choy,
chilli, coriander

Add tofu (vegan/v/gf/df) 29.90

Add prawns (gf/df) 36.90

Add chicken (gf/df) 33.90

Savoury crepes, roast 29.90
pumpkin, ricotta, and
spinach, brown sage butter (v)

Crispy skin Atlantic 35.90
salmon, avocado and lychee
salad, passionfruit and
lime vinaigrette (gf/df)

Panko crumbed chicken 28.90
breast schnitzel, fries,
fresh garden salad or
steamed seasonal vegetables
•Rich gravy 3.00
•Creamy mushroom 3.50
•Green peppercorn 3.00

300g sirloin steak, 45.90
creamy mash, black garlic
butter, broccolini (gf)

TO ACCOMPANY

Garden salad S5.90 L10.90

Steamed vegetables S5.90 L10.90

Rustic fries S5.00 L10.90

Mash 5.00

Tomato Sauce 1.50

Aioli 2.50

Homemade Tomato Chutney 1.50

Other 1.50

TO INDULGE

Flourless chocolate torte, 16.90
summer berry compote,
vanilla bean ice cream (gf)

Coconut panna cotta, 16.90
lemon curd, meringue shard
(gf)

Salted caramel cheesecake, 16.90
peanut butter ice cream,
pretzels

Homemade scones, 12.90
jam, Chantilly cream
(gf available upon request)

Affogato, vanilla bean 18.90
ice cream, espresso coffee,
shot of liqueur

Non-alcoholic Affogato, 11.90
vanilla bean ice cream,
espresso coffee

THURSDAY & FRIDAY

LUNCH SPECIALS 18.90

FRIDAY & SATURDAY NIGHT

2 COURSE DINNER SPECIAL 30.90

Price Subject to Change

