

## starters

Grilled ciabatta w dips | 12

Ham hock rillettes, pistachio salt, charred sweet corn aioli | 12 GF DF

Confit duck spring rolls, spiced plum sauce | 12

Whole baked camembert, w crusty ciabatta and fig glaze | 18 GFOR

Australian oysters: natural	½ dozen   18	dozen   34	GF
classic kilpatrick	½ dozen   20	dozen   36	GF
speck, tomato, chilli and jarlsberg	½ dozen   20	dozen   36	GF

## entree / small mains

scallop and kingfish cerviche, tsuyu, fried shallots, pickled ginger, daikon, crispy funori E | 18 GF DF

braised pork belly, w blood orange marmalade, crushed walnuts E | 18 M | 32 GF DF

sesame salted calamari, green mango, snow pea, lime, chilli and coriander, miso aioli E | 17 | 30 GF DF

duck tortellini, spiced caramelized pears, roast parsnip cashew crumb, torched goats feta, sherry jus E | 18 M | 34

smoked salt cured ocean trout, horseradish emulsion, roast garlic crostini, baby red sorrel, salmon caviar, charcoal dust E | 18 GFOR DF

prawn and baby clam linguine, broccolini, baby capers, chilli, garlic, white wine and olive oil E | 18 M | 34



Head Chef: Clinton Stievano  
15% surcharge on public holidays  
Head Chef: Clinton Stievano  
15% surcharge on public holidays

Manager: Marie Hartmann  
all meals available takeaway  
Manager: Marie Hartmann  
all meals available takeaway  
like us on facebook

## Vegetarian

**Stilton gnocchi**, brussel sprout leaves, wood ear mushrooms, truffle cream, parmesan crisp  
E | 18 M | 34

**Shitake and tofu wontons**, mushroom dashie, baby leeks E | 16 M | 30 Vegan

**smoked semi dried tomato**, roast pine nuts, marinated goats feta, roquette salad  
E | 16 GF VOR

**Pear, fennel and walnut salad**, roquette, apple cider and caraway vinaigrette E | 16 M | 28 vegan GF  
DF

**Chick pea rosti**, charred zucchini, roast capsicum, mint pesto, green elk E | 16 M | 28 DF GF Vegan

**Vegetable linguine**, broccolini, baby capers, lemon, chilli, and baby spinach E | 18 M | 32 DF

## Mains

**Seafood paella**, prawns, calamari, black mussels, scallops, chorizo, sweet green peas, roast peppers  
and saffron M | 45 GF

**Roast duck breast**, torched poached peaches, roast parsnip, balsamic black cherries M | 42 GF

**Reef fish**, charred octopus, baby clams, fingerling potatoes, silverbeet, pancetta, lemon butter M | 40 GF

**Eye fillet**, grilled mushrooms, charred broccolini, brussel sprout leaves, jus M | 44 GF

**Lamb rump**, butternut squash puree, grilled asparagus, pearl onions, spiced tomato chutney M | 38 GF

**300g rib fillet**, seasonal greens, herb baby potatoes, balsamic onion jam red wine jus M | 40 GF

## sides | 8

**combination** of three sides from below | 20

**beer battered fries** with roast garlic aioli

**pear, fennel, walnut, roquette, apple vinaigrette**

**seasonal greens** with slithered almonds GFOR

**arugula, pine nuts, smoked semi dried tomatoes, grana padano**



Head Chef: Clinton Stievano  
15% surcharge on public holidays  
Head Chef: Clinton Stievano  
15% surcharge on public holidays

Manager: Marie Hartmann  
all meals available takeaway  
Manager: Marie Hartmann  
all meals available takeaway  
like us on facebook