



Menu

CASUAL DINING

STARTERS

House Marinated Olives (V) w/ Crusty Bread	\$12
Labneh w/ Hot Honey, Pomegranate, Dill & House Focaccia	\$15
Mushroom & Truffle Arancini (V) w/ Chilli Sugo & Pamesan	\$19
Baked Camembert (V) Fig Jam & Rosemary w/ Lavosh	\$20
Tomato & Burrata Salad (V)(GF) Fried Shallots, Herb Oil, Basil	\$22
Ploughmans Platter Aged Cheddar, Leg Ham, Boiled Egg, Piccalilli, Pickles, Cherry Tomato Relish & House Focaccia	\$25

MAIN COURSE

Beef & Bone Marrow Pie Creamy Mashed Potato & Peas	\$32
Prawn & Chorizo Linguini w/ Tomato Concasse, Chili, Garlic & Rocket	\$32
Twice-Cooked Pork Belly (GF) Cauliflower Puree, Sautéed Black Cabbage Caramelised Pear & Port Reduction	\$38
200g Crispy Skin Salmon (GF) w/ Mushy Peas, Confit Garlic Potatoes, Pipis & Champagne Bur Blanc	\$39
300g Porterhouse Steak (GF) Crispy Potatoes, Marinated Mushroom, Sautéed Green Beans w/ Bone Marrow Butter	\$40
Warm Vegetable Salad (V) Seasonal Roasted Vegetables, Grilled Haloumi Cous Cous, Spinach, Pesto	\$29

SIDES - \$9 (GF)(V)

Hand-Cut Chips w/ Rosemary Salt
Sautéed Green Beans
Rocket & Parmesan Salad

KIDS

Under 12 Only
Served with Chips and Salad

Chicken Tenders	\$15
Fish Cocktails	\$15

DESSERTS

Warm Chocolate Brownie w/ Toasted Marshmallow & Raspberry Gelato	\$15
Italian Cannoli w/ Vanilla Ricotta	\$10

(GF) Gluten Free*
(V) Vegetarian

*We cannot guarantee our menu items are 100% free from gluten as there is always a possibility of trace amounts crossing over from other menu items

Please note all Public Holidays & Sundays will incur a surcharge

