

Small Plates

House made flatbread, Mount Zero Olive oil, spices	7.5
Baba ganoush, hummus	14
Soup of the day	10.5
Roast cauliflower and parmesan croquettes, miso mayo, harissa	12.5
Briased beef and shitake spring rolls. Wasabi mayo, pickled ginger dipping	12.5
Spiced salmon cakes. Dill raita, lemon, harissa	13
Fried calamari. Hazelnuts, sumac salt, lemon, smoked aioli	16
Warm roasted pumpkin and radicchio salad. Candied pecans, honey truffle vinaigrette, goats cheese	14

Sides (for two or more)

Sea salt and rosemary potatoes	8
Cucumber, alfalfa salad, herbs, spiced yoghurt	9
Honey roasted carrots, chic peas, goats cheese	8
Slow roasted cauliflower, spiced yoghurt, herbs	8
Salt & vinegar parsnip fries, baby capers, parmesan	8
Hand cut chips, truffle salt, smoked aioli	9

Allergies: Please advise wait staff so we can modify your dish accordingly



Main

Wild mushroom gnocchi. Burnt sage butter, truffle oil, asparagus, lemon, pinenuts	29
Market fish. Stir fried Asian mushrooms, fine herb salad & miso caramel	33
Spring lamb two ways. Lamb loin, shoulder croquettes, mint & pea smash, caramelised shallots, roasted carrots, jus gras	35
Twice cooked pork belly. Pickled green papaya salad, herbs, bean shoots, chilli jam, peanut praline	34
Eye fillet of beef. Truffled hand cut chips, rocket & radicchio salad, red wine jus Add walnut & blue cheese gratin 3	42
Dukkah spiced confit duck. Warm salad of chats, grilled peach, crisp prosciutto, rocket, goat cheese, port wine reduction	32
Roast carrots. Ancient grains, roasted nuts, harissa, chickpeas, spinach	28

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Dessert

Soft centred chocolate pudding, vanilla ice-cream, berry compote	16
Chilled poached pear & rhubarb, lemon curd, pistachio crumble, vanilla ice-cream	16
Banana crepes, butterscotch sauce, toasted almonds, vanilla ice-cream	16
Brown sugar pav, fruit salad and vanilla whipped cream	11

Cheese Plate, fresh fruit, Lavosh crackers and nuts

One Cheese	16
Two Cheese	21
Three Cheese	27

Selection of cakes – Ask wait staff

Kids Menu - \$13.50

Panko crumbed chicken tenderloins with fries and salad
Calamari with fries and salad
Kids steak with fries and choice of salad or vegetables
Cheese Burger and chips

All prices include GST

