

TAPAS

GF	OYSTERS N.S.W oysters, served natural with lemon.	4.50 ea.
	CALAMARI Spiced & flash fried. Served with	13.50
GF/V	BRUSCHETTA Topped with grilled mozzarella, tomatoes, prosciutto, basil	12.50
V	EGGPLANT CHIPS Served with yoghurt & zaatar salt	13.50
GF	PRAWN SKEWERS With a creamy coconut turmeric sesame sauce.	13.50
	GOURMET MINI ROLLS	
	• Poached chicken, camembert, greens, quince	7.00
	• Pulled duck, frisse greens, fig conserve, spring onion	7.00
GF	POPCORN CHICKEN DRUMETTES Served with lemon & dutch mayo dipping sauce.	13.50
GF/V	SAGANAKI With lemon.	13.50
V	SPINACH BALLS With minted yoghurt.	12.50
GF/V	SPANISH POTATO FRITTATA Served with a spicy capsicum pesto dip.	12.50
	PORK & VEAL MEAT BALLS Served with salsa.	13.50
GF/V	BEER BATTERED CHIPS	11.50
GF/V	ROCKET SALAD - reduced balsamic dressing & parmesan	11.50
GF/V	GARDEN SALAD - mixed greens, tomato, cucumber, chardonnay dressing.	11.50
V	FOCACCIA TOAST - herb butter.	8.50

PRIMI

GF/V	MORTEN BAY BUGS Salt & pepper bugs with garlic cauliflower puree, spring onion & macadamia & a touch of fresh chili.	24.50
GF/V	SMOKED OCEAN TROUT Flaky ocean trout in light whipped ricotta, diced capsicum, fried leek, potato fritter & salsa verde.	23.50
GF/V	ZUCCHINI FLOWERS Filled with whipped ricotta with a rich tomato concasse gel and gremolata.	23.50
GF	REPUBLIC CHICKEN CAESAR SALAD Poached chicken, maple pancetta, egg, fresh herbs, croûtons, avocado, creamy chardonnay dressing.	23.50

Dietary Requirements

- While we will aim to meet the special dietary requirements of our patrons, we cannot always guarantee to do so.
- We ask that you use the codes offered as a guide and our staff will be able to help find a solution.
- Patrons requesting a meal to be made especially for them without prior notice will not be possible.

G - Gluten Free / **GF** - Gluten free on Request / **V** - Vegetarian

PASTA & RISOTTO

	PAPPARDELLE DUCK House made pasta with duck, porcini mushroom, spinach, garlic, cream.	29.50
V	GNOCCHI GORGONZOLA House made gnocchi, gorgonzola cheese, cream, rocket, white truffle oil.	28.50
	LINGUINE AMATRICIANA Napoli with bacon, onion, tomato, capsicum, herbs, pecorino cheese.	26.00
	WHITE ORECCHIETTE 'Little ear' shaped pasta, egg & cheese sauce with pancetta.	26.00
GF	RISOTTO SCALLOPS & PRAWNS Saffron risotto with leek, prawns, bay scallops, herbs.	29.50
GF	RISOTTO WHITE BRAISED RABBIT Slow cooked pulled rabbit, green peas, capsicum, grilled corn & stock demi glaze.	29.50

SECONDI

GF	OSSO BUCCO Shanks slow cooked with root vegetables served on a bed on garlic potato smash.	34.50
GF	VEAL SCALLOPINI Thin veal fillets wrapped in sage & prosciutto served with polenta & spinach.	34.50
	ROCKLING FILLET Fillet pan seared with a herbed crumb crust, served on a sweet pea risotto.	32.00
GF	STUFFED RABBIT BACK STRAP Slow roasted medallions served with beetroot, broccoli & candied walnuts.	37.50

DESSERTS

	TIRAMISU Coffee & chocolate classic with a hint of orange	14.50
GF	FLOURLESS CHOCOLATE TORTE Served w' whipped vanilla mascarpone	14.50
GF	RICOTTA CHEESECAKE Served w' strawberry compote, pistachio crumble, candied walnuts	14.50
GF	FRESH RASPBERRIES w' SHIRAZ JELLY A fresh balance of sweet & tart jelly w' vanilla bean cream	14.50
GF	MANGO PANNA COTTA Served w' pineapple & passionfruit gels & pistachio crumble.	14.50
GF	LEMON CURD MERINGUE Served w' blueberry smash, streusel and cream.	14.50
GF	AFFAGATO Vanilla ice cream served w' hot shot of espresso coffee & chocolate wafers.	9.00
	ADD: Crystal Head Vodka, Frangelico or Kahlua shot.	5.50