

DINNER MENU (Served from 6pm to 9pm)



BREADS	Char grilled Sourdough with extra virgin olive oil and vincotto (V,DF,GF available) \$7.9	
	Toasted garlic and herb ciabatta with fresh tomato and parmesan (V) \$12.9	
ENTREE	Oysters (serves of 3)	
	Natural, with fennel and chilli preserve (GF, DF) \$12	
	Kilpatrick, with Billinudgel brown sauce, bacon & lemon (GF, DF) \$13.9	
	Macadamia & Brie Arancini with beetroot relish & dehydrated olives (V) \$13.9	
	Slow cooked Lamb riblets with chimichurri dressing & sweet potato croutons (GF,DF) \$18.9	
Salmon pastrami, picailli, smoked cherry tomato & toasted sourdough (DF,GF available) \$18.9		
SHARE PLATES	Antipasto platter with salami picante, mixed Mediterranean olives, Salmon pastrami, preserved char grilled zucchini, cherry tomato chutney, camembert cheese and toasted Sourdough \$29.9	
	Cheese Board Triple cream Brie and South Cape mature Cheddar with kiwi paste, dried fruit terrine and nashi pear served with toasted Sourdough (V GF available) \$23.9	
	Calamari Tonkatsu bowl (panko crumbed calamari rings with tonkatsu sauce) (DF) \$16.9	

MAINS	Eye fillet with Paris mash, roasted pearl onion, pickled shitake mushroom, smoked tomato & chimichurri (GF)	\$41.9
	Market fish, pickled baby octopus & natural oyster served with papas Anne, tomato, asparagus & olive salad with Bloody Mary sauce (GF)	\$37.9
	Beer battered barramundi with garden salad, fries & tartare sauce	\$28.9
	Chicken parmigiana with garden salad, fries & tomato sauce (DF)	\$23.9
	Grapefruit & honey glazed Pork cutlet with roasted sweet potato, broccolini, spanish onion & goats cheese (GF)	\$37.9
	Pan fried King prawns & chorizo tossed through saffron linguini, merlot verjus, fresh tomato, chipotle peppers and basil	\$31.9
	Pan fried chicken a-la-portuguesa, verjus infused chicken supreme with kipfler potato, capsicum, onion & rosemary soffritto in Chardonnay reduction (GF)	\$29.9
	Pasta roulade, filled with spinach, pine nuts & goats cheese with Napoli sauce (V)	\$27.9

SIDES	Fries with tomato sauce and aioli (V)	\$9.9
	Garden salad with verjus dressing (V, GF, DF)	\$8.9
	Steamed greens tossed with garlic butter (V, GF)	\$10.9
	Nashi pear & roquette salad with parmesan & toasted walnut (V, GF)	\$12.9

DESSERTS	Belgian Chocolate mousse, fresh berries and almond crunch (GF, V)	\$14.9
	Affogato with House Cranberry & pistachio biscotti (V)	\$14.9
	Oops-I dropped the ice cream! Pistachio semifreddo with sesame praline, aerated Chocolate with confit fruit & raspberry coulis (V)	\$14.9
	Mango Panacotta, coconut brittle, yogurt, passion fruit sorbet and pineapple (GF)	\$14.9
	Cheese Board Triple cream Brie and South Cape mature Cheddar with kiwi paste, dried fruit terrine and nashi pear served with toasted sourdough (V GF available)	\$23.9

15% surcharge applicable on Public Holiday