AT THE HEADS

SMALL

Hummus 12
Pickled zucchini, crispy chickpea and toasted turkish bread

Tuna in a Jar 18 Sashimi tuna, avocado, yuzu, wasabi dressing, radish, crispy crumbs and coriander

Crispy Fried Calamari 16
Rocket and fennel salad with preserved lemon vinaigrette (GF)

Fig Tart 16
Topped with witlof, bacon and blue cheese

Sherry roasted Octopus 18
Served with halloumi and grilled lemon (GF)

House Cured King Salmon 19 Beetroot and raspberry cured salmon with raw picked vegetables and Drysdale Goats cheese (GF)

> Peppered David Blackmore 9+ Wagyu Carpaccio 18 Truffle aioli, crispy garlic, parmesan cheese and rocket (GF)

LARGE

Baked Polenta & Caponata 28 (GF)
Served with cauliflower puree and truffled pecorino

Fish and Chips 28 Beer battered Flat Head, chips, house tartare and lemon

Squid Linguini 30 Chilli, garlic, parsley and olive oil topped with pangrattato

Grilled Sword Fish 32 Warm potato salad with roast capsicum, olives and chorizo topped with salsa verde (GF)

> Beetroot and Chicken Salad 30 Mixed beetroot, sumac labneh, orange, dukkah, mint and feta (GF)

Local Sea Bounty Mussels 26 Served with sourdough and cooked with garlic, corn, tarragon and cream

Slow cooked Pork Belly 34
Braised cabbage, apple and honey mustard glaze (GF)

220gm O'Connor pasture fed Eye Fillet 39 Topped with chimmi churri, onion rings, served with a half baby cos, buttermilk dressing and cheddar

SIDES

Potato and Rosemary sourdough mini loaf served with butter 5.5

Crunchy Fries with House Mayo 9 (GF)

Roasted Zucchini, caper, mint, almond & salsa 9 (GF)

Cos leaves with roasted grapes, celery, walnuts and apple in a creamy dressing 9 (GF)

Dining Room AT THE HEADS

DESSERT

Mini Pavlova 14 rhubarb curd, strawberry & vanilla compote and rhubarb sorbet (GF)

Passionfruit Creme brulee 15 coconut crumb and coconut ice cream

Warm Chocolate baklava 16 Chocolate crumb, pistachio cotton candy and turkish delight ice cream

Cheese Plate 18 Selection of two cheeses with biscuits and house made fruit paste