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 (GE)
Served with cauliflower puree and truffle 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)
220 gm 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 (FF)
Roasted Zucchini, caper, mint, almond \& salsa 9 (FF)
Cos leaves with roasted grapes, celery, walnuts and apple in a creamy dressing 9 (GF)

## Dining Roam

## 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

