

Dining Room
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 Drysdale blue cheese

Sherry roasted Octopus 18

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, truffled pecorino and rocket (GF)

LARGE

Baked Polenta & Caponata 28

Watercress 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

Garlic, corn, tarragon, cream and sourdough

Confit Pork Belly 34

Apple puree, cabbage, roasted baby onions and kohlrabi slaw (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, salsa & almond 9 (GF)

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

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DESSERT

Pannacotta 14

Stewed rhubarb and strawberries served with Strawberry Ice Cream.

Passionfruit Creme brulee 15

Coconut crumble 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