

ENTREES

HOUSE BAKED BREAD handmade butter	8
MIXED OLIVES GF, DF, V lemon, rosemary + chilli	9
OYSTERS GF, DF natural or fennel + apple or ginger dressing	4
CAVIAR blinis + accompaniments	100
ZUCCHINI FLOWERS GF sultanas, ginger + pecorino	14
KINGFISH CEVICHE GF, DF fennel, cucumber + jalapeño	24
FRIED CALAMARI GF, DF dill aioli + lemon	22
SCALLOPS GF corn purée + salmon roe	29
PRAWN COCKTAIL GF, DF avocado + seafood sauce	39
JAMON SERRANO DF rockmelon + mint	22
BEEF TARTARE DF egg yolk + crostini	25

GF – GLUTEN FREE DF – DAIRY FREE V – VEGAN
WE ACCEPT AMEX, VISA, MASTERCARD



10% SURCHARGE ON SUNDAY + PUBLIC HOLIDAYS.
YOU MAY BE CHARGED UP TO 1.5%
ON CREDIT CARDS

MAINS

ORECCHIETTE PASTA tomato, olives, garlic + parsley	24
RICOTTA GNOCCHI pumpkin, pine nuts + goats curd	27
RARE YELLOWFIN TUNA SPAGHETTI parmesan, garlic, capers + chilli	34
BEER BATTERED FLATHEAD DF chips, tartare + lemon	31
MURRAY COD GF fennel, orange + cucumber	38
SALMON GF crème fraîche + watercress	32
CHICKEN BREAST GF gem lettuce, mashed potato + truffle jus	32
LAMB CUTLETS GF minted yoghurt, potato + pistachio	38
DUCK BREAST peach + pumpkin purée	38
EYE FILLET GF mashed potato + green beans	38

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FLATBREADS

GARLIC rosemary + manchego	16
TOMATO mozzarella + basil	18
BROCCOLI mustard + chilli	23
LOBSTER béchamel + fresh herbs	27
CURED HAM fig + mozzarella	25

SIDES

TOMATO SALAD GF olives + manchego	16
AVOCADO SALAD GF, DF, V radicchio, cos + zucchini	12
ASPARAGUS pea + edamame + fetta	14
FRENCH FRIES GF, DF, V rosemary + lemon	12
MASH POTATO GF butter + chives	12

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DESSERT

CAKES

please ask for todays selection

12

STRAWBERRY SUNDAE

cream, berries + pistachio

18

COCONUT TAPIOCA PUDDING GF, DF, V

pineapple, coconut sorbet + mint

18

BANOFFEE PIE

dulce de leche, banana + chocolate

18

PEANUT BUTTER PARFAIT

chocolate chip ice cream

18

CHEESE PLATE

Will Studd cheese, figs + lavosh

21

COFFEE + TEA

COFFEE

single origin barista coffee

5

TEA

english breakfast, earl grey, peppermint, green or chamomile

5

AFFOGATO

vanilla bean ice cream, frangelico + espresso

14

DESSERT WINE

2018 Frogmore Creek Iced Riesling

Coal River, Tas

55

2015 Margan Botrytis Semillon

Hunter Valley

11

60

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