

available from 5.00pm

share

Garlic Bread **8.50** V

Confit garlic and thyme buttered turkish bread
add buffalo mozzarella **1.00**

House Olives **12.50** V

Antipasto Platter **24.50** V

Selection of grilled and marinated
vegetables with pesto, persian feta,
olives, grissini and crackers

Charcuterie Platter **31.50**

Selection of cured and smoked
meats with pickles and breads
add cheddar **6.00**

Ocean Trout Platter **31.50**

Citrus cured ocean trout with creme fraiche,
watercress and blinis

entree

Steamed Open Buns **17.50**

with prawns, pickled cucumber, chilli and yuzu mayonnaise

Shitake and Leek Springrolls **17.50** V

chilli and kaffir lime sauce

Beetroot and Goat Cheese Arancini **17.50** V

fig, watercress and almond salad

Pork and Chicken Terrine **18.50**

toasted brioche, bread and butter pickles

Confit Salmon **18.50** GF

avocado and sorrell purée, black rice and sesame

Tea Smoked Duck Breast **19.50**

edamame, shiso and soy

main

Saffron Gnocchi **32.50** V

Asparagus, artichoke, peas, cavolo nero, lemon and buffalo mozzarella

Squid Ink Linguini **32.50**

Spanner crab, squid, basil, zucchini and gremolata crumb

Roasted Chicken Breast **33.50** GF

Pumpkin, confit garlic, cabbage and spring onion

Ocean Trout Fillet **34.50**

Corn, avocado cream and chorizo crumb

Grilled Angus Sirloin **39.50** GF

Potato purée, mushroom, eschallot butter and red wine jus

Slow Roasted Lamb Shoulder for (2) **69.50** GF

black garlic, broccolini, mint and rosemary jus

sides

Basket of house fries chilli and rosemary salt **7.50** GF

Steamed Vegetables selection of buttered seasonal vegetables **10.50** V GF

Buttered mash potato **10.50** V GF

Side Salad mixed greens and herbs with buffalo mozzarella and croutons **11.50** V

Asian Slaw edamame, mint, coriander, peanut, shallot and soy dressing **11.50** V

dessert

Affogato Frangelico or Baileys chocolate Lux **10.50**

Pear, Blackberry and Almond Tart coconut cream **14.50**

Salted Dark Chocolate Mousse cherry compote and honeycomb **14.50** GF

Mango Bavarois coconut granita, lime jelly and watermelon **14.50** GF

Assorted Ice Cream Macaroons (3pcs) **14.50**

White Chocolate Parfait fig, strawberry and matcha ice cream **14.50** GF

Cheese Plate selection of Australian cheeses w/ grapes, quince paste and crackers **29.50**

Dessert Assiette choose (3) of any of the above, platter style (excludes cheese plate) **35.00**

dinner

dessert beverages

available all day

coffee and tea

- Baby-chino with chocolate and marshmallow **1.00**
- Ristretto, Short Black, Macchiato, Long Black, Iced Long Black **3.50**
- Tea: english breakfast, earl grey **4.00**
- Herb Tea: peppermint, chamomile, jasmine, green, chai **4.00**
- Flat White, Cappuccino, Piccolo **4.00**
- Latte, Chai Latte, Iced Latte **4.00**
- Hot Chocolate **4.00**
- Peppermint Mocha, Mocha, Affogato, Tumeric Latte, Matcha Latte **4.50**
- Extra Shot, Soy, Lactose Free, Almond Milk, Syrup (vanilla, caramel, hazelnut) **0.50**
- Mug size add **1.00**

dessert beverages

- Port Galway Pipe **8.00**
- Fireball, Amaretto, Baileys **8.50**
- Chocolate Luxe Baileys **9.50**
- Hot Toddy **9.50**
choice of english breakfast or earl grey tea,
served black with either Coruba Rum, Johnnie Walker or Jameson & honey
- Liqueur Coffee **9.50**
choice of Jameson, Kahlua, Tia Maria or Baileys, long black style with cream
- Mulled Wine **9.50**
brewed Shiraz with star anise, cinnamon, orange
- Cognac Courvoiser VSOP **12.50**
- Single Malt Whisky **12.50**
Laphroaig Islay Single Malt 10yr, Hellyers Single Malt Whisky TAS 10yr,
Glenmorangie Highlands Single Malt, Scotch Whisky 10yr, Chivas Regal 12yr,
- Port Penfolds Grandfather **14.50**
- Limeburners Peated Single Malt WA **18.50**
- Cognac Hennessy XO **19.50**
- Whisky Flight **19.50**
includes half shots of Laphroaig, Hellyers and Glenmorangie