

available from 5.00pm

entree

Tokyo Salad **16.50** V GF

With miso roasted eggplant with soy beans, feta, pine nuts, mizuna & tapioca crisp

Croquettes **16.50**

Potato & jamon, served with chimi churri

Peking Duck Spring Rolls (4) **17.50**

With hoisin & cucumber salad

Blue Swimmer Crab **17.50** GF

Green papaya salad with saffron & coconut

Spiced Lamb Ribs **18.50** GF

With black garlic, rocket & mint

Beetroot Cured Salmon **18.50** GF

With pickled beetroot, fennel & orange salad

Mixed Entree Platter **40.00**

Choose any (3) of the above to create your own tasting platter

main

Pumpkin & Ricotta Rotollo **29.50** V

With wild mushrooms, parsley & pepitas

Saffron Gnocchi **32.50** V

Asparagus, artichoke, peas, cavolo nero, lemon & buffalo mozzarella
add chorizo **5.00** add prosciutto **5.50** add prawns (4) **7.50**

Grilled Pork Loin **34.50** GF

With buttered cabbage, mash, morcilla & spiced apple

Grilled Snapper Fillet **34.50** GF

With prawn, fennel & pancetta risotto

Grilled Beef Fillet **38.50**

With mushroom puree, asparagus, onion rings & porcini jus

Slow Roasted Beef Shank (for two) **69.50** GF

With salsa verde, rosemary roasted carrots, parsnip & thyme jus

Full vegan menu is available upon request

sides

Basket of house fries chilli & 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 & herbs with buffalo mozzarella & croutons **11.50** V

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

available all day

dessert

Affogato Frangelico or Baileys chocolate Lux **10.50**

Rose & Raspberry Pannacotta with rhubarb, meringue & crème chantilly **14.50** GF

Sticky Date & Fig Pudding with butterscotch & pecan ice cream **14.50**

Chocolate & Beetroot Brownie with orange caramel & vanilla ice cream **14.50**

Assorted Ice Cream & Sorbet with macaron & fresh fruit **14.50**

Lemon Curd Cheesecake with red wine poached pear & pistachio **14.50**

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

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

share

Sydney Rock Oysters GF **3.50** each

With sherry mignonette

Garlic Bread **8.50** V

Confit garlic & thyme buttered turkish bread
add mozzarella **1.00**

House Olives **12.50** V

Antipasto Platter **25.50** V

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

Charcuterie Platter **31.50**

Selection of cured & smoked meats & salmon
with pickles & toasted breads
add cheddar **6.00**

dinner

dessert beverages

coffee & tea

- Baby-chino with chocolate & 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, lemongrass & ginger, chai **4.00**
- Flat White, Cappuccino, Piccolo **4.00**
- Latte, Chai Latte, Iced Latte **4.00**
- Hot Chocolate **4.00**
- Peppermint 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, Amarettto, Baileys **8.50**
- Chocolate Luxe Baileys **9.50**
- Hot Toddy **9.50**
- choice of english breakfast or earl grey tea,
served blackwith either Coruba Rum, Johnnie Walker or Jameson & honey
- Liqueur Coffee **9.50**
- choice of Jameson, Kahlua, Tia Maria orBaileys, long black style with cream
- 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 Whicky 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 & Glenmorangie

Combining a team of talented driven people with locally sourced produce we strive to deliver a casual dining experience at a consistently high standard.

We offer a meeting place, a place to connect and a place that... feels like home, whilst dining out.