

available from 5.00pm

## share

### 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**

## 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 Salad **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, pasnip & thyme jus

*Full vegan menu is available upon request*

## sides

### Basket of house fries chilli & rosemary salt **7.50** GF

### Basket sweet potato fries with lemon & caper aioli **7.50**

### 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**

### Deconstructed 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**

# 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.**