

dinner & sides

starters

Garlic Bread (V) 8.50

Confit garlic and thyme buttered turkish bread
Add Mozzarella - 1.00 *gluten free garlic bread available - \$2.50 additional cost

Olives & Sourdough (V) 12.50

House marinated olives with toasted sourdough

Bruschetta (V) 12.50

Toasted sourdough with beetroot hummus & rocket

Antipasto platter 30.00

A selection of grilled & marinated vegetables & cured meats, served with toasted breads, crackers & cheese

small plates

Polenta Chips (V) 14.50

Truffled polenta chips with garlic aioli

Spring Rolls 17.00

Barramundi spring rolls with nam jim dressing

Prosciutto Salad (GF) 17.50

Warm salad of roasted peaches, prosciutto, buffalo mozzarella and watercress

Lamb Ribs (GF) 18.50

Spiced lamb ribs with black garlic aioli, rocket & mint

Tiger Prawns (GF) 19.50

Marinated tiger prawns with romesco & fetta

Mixed Platter 40.00

Choose any 3 small plates to create your own tasting platter

large plates

Ricotta Gnocchi 29.50

With roasted fennel, spinach, mushroom, sage & fetta
Add Chorizo - 5.00 Add Prosciutto - 5.50 Add Prawns (4) - 7.50

Salmon (GF) 29.50

Pan fried salmon fillet with beetroot, soy beans, broccolini & herb butter

Pork Belly (GF) 32.50

Twice cooked pork belly with carrot, spinach, preserved lemon, pine nuts, currants

Duck Breast (GF) 36.50

Roasted duck breast with mash potato, radicchio, beans and cherry jus

Beef Sirloin (GF) 38.50

Grilled Riverine beef sirloin with parsnip, peas, cos, & wasabi & thyme jus

to share

Roast Chicken (GF) 55.00

Roasted whole chicken with green leaf salad, kipfler potato chips & red wine jus

Lamb Shoulder (GF) 69.50

Slow cooked lamb shoulder with beetroot hummus spring greens, za-atar & jus

sides

House potato fries with chilli rosemary salt & aioli **7.50**

Sweet potato fries with lemon & caper aioli **9.50**

Salad of green leaves, red onion sumac and red quinoa **10.50**

Steamed seasonal vegetables with thyme & garlic butter **10.50**

Buttered mash potato (V, GF) **10.50**

desserts

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White Chocolate Mousse (GF) 14.50

Lemon verbena and white chocolate mousse with strawberry granita & blood orange

Honey Parfait (GF) 14.50

Leatherwood honey parfait with lavender, pistachio praline & candied orange

Date Pudding 14.50

Sticky date & fig pudding with salted butterscotch & pecan ice cream

Ice Cream Sandwich 14.50

Peanut butter ice cream sandwiches

Pineapple (GF) 14.50

Spiced pineapple with mango, coconut jelly & ice cream

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, 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

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 & 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.