



soft shell crab

\$17

Tempura soft shell crab, with avocado risotto, lemon zest and chive mayonnaise with a julienne Asian salad.

roasted duck salad

\$16

Roasted duck, baby beets, Danish feta and walnuts, tossed in a combination of rocket, baby spinach and watercress with a homemade balsamic and orange dressing.

pulled pork sliders

\$15

Slow roasted pork shoulder with coleslaw on a homemade brioche roll.

mussels done the french way

\$17

A steaming pot of mussels flavoured with a fragrant broth of garlic, chilli and parsley accompanied by a homemade brioche roll.

antipasto done properly

An assortment of unique and utterly delicious antipasto pickings and accompaniments sourced from local purveyors and flavoured to perfection in-house.

for one \$14
or two \$19

★ Vegetarian and gluten free available, simply ask your waiter

★ If you have additional dietary requirements please speak with your waiter and we will endeavour to create a meal you can savour and enjoy!