

TO START

Market oysters gf	6ea
<i>Gin & tonic granita</i>	
Ciabatta vgo	10
<i>Finger lime whipped butter</i>	
House-marinated olives v, gf, vgo	9
<i>Toolunka Estate</i>	
Corn croquettes v	18
<i>Comté</i>	
Blue swimmer crab roll	16
<i>Water chestnut, chive, aioli</i>	
Charred beetroot	19
<i>Lemon smoked ricotta, walnuts</i>	
Chorizo gf.	14
<i>Chimichurri</i>	
Toasted focaccia	19
<i>Con Tomate, caramelised onion, jamon</i>	
Salt & vinegar calamari gf	17
<i>Rocket & fennel, lemon aioli</i>	
Whole prawns gf	29
<i>Anchovy butter</i>	



FROM THE GRILL

250gm Scotch fillet grass fed	49
<i>Red wine jus, steak fries</i>	
250gm Porterhouse steak grass fed	45
<i>Red wine jus, steak fries</i>	
Free range lonza	21
<i>Fig and date chutney, crusty croutons</i>	
Grilled lamb cutlets gf	28
<i>Mint & garlic salsa</i>	
Pork belly skewer gf	18
<i>Ale glaze, crackling</i>	
BBQ Snapper fillet	39
<i>Braised Fennel, herb caper vierge</i>	

SIDES

Broccolini v, vg, gf	16
<i>Chilli, garlic, shallot</i>	
Roquette salad v, gf, vgo	13
<i>Pear, balsamic, aged parmesan</i>	
French fries v, vgo	12
<i>Confit garlic aioli</i>	
Potato wedges v, gf, vgo	12
<i>Crème fraiche, housemade sweet chilli sauce</i>	

DESSERT

White chocolate panna cotta	15
<i>Remo brandy braised strawberries</i>	
Sticky date pudding v	
<i>Miso butterscotch, ice cream</i>	16
Cheese selection v, gfo	
<i>condiments, lavosh, 3 for 36</i>	14

Please advise our staff of any allergies. While we take care in preparation, we cannot guarantee the absence of all allergens.

v. vegetarian vg. vegan gf. gluten friendly o. option