

TO SHARE

Warm salted edamame \$6 GF V

House roasted nuts w chilli \$6 GF V

Marinated olives \$7 GF V

Marinated olives, Feta & crostini \$12

House chips \$8 V

Chargrilled ciabatta \$6 V

w balsamic & olive oil

w garlic & herb paste

Toasted turkish w house dips \$13.50 V

The Cheese Board

Triple cream, Shadows of Blue, Maffra
cheddar \$20

Oven roasted Scampi w a watercress & herb
salad \$24 GF

Salt & pepper squid w fresh chilli & soy
dipping sauce \$17

½ Dozen Fresh Oysters

or our version of Kilpatrick \$18.50

Hiramasa King fish cured in beetroot & gin w
celeriac remoulade & crostini \$16

LIGHT LUNCH

(available 12- 3pm mon-fri)

Steak Sandwich – chargrilled sirloin on turkish
w caramelized onion, aioli, tomato & rocket
served w tomato relish & a side of chips \$21

Poached Chicken Salad – pear, fennel, rocket
& pomegranate \$17 GF

Ploughman's Lunch w Duck liver pate, quince
jam, mini rabbit pie, cheddar cheese, house
pickles, shaved leg ham & crusty bread \$22

Fresh Fig & Prosciutto salad w Buffalo
mozzarella \$18.50 GF

MAINS

(available 12-3pm & 6pm - late)

Toulouse Sausages w white bean cassoulet &
gremolata \$28 GF

NZ King Salmon w Dahl, prawns & minted
yoghurt \$29 GF

Tassie Eye Fillet w Pommes frites, Café de
Paris butter & jus \$33 * GF

Handmade Spinach & Ricotta Gnocchi w spicy
passata & prawns \$31 VA (\$28)

Pork Cutlet w caramelised apples, house slaw
& crackling \$29 GF

Wild Mushroom Ragu w sautéed silverbeet &
cheesy polenta \$26 GF V

SOMETHING ON THE SIDE

Steamed beans w spicy passata & almonds \$8
GF V

Iceberg, pear & parmesan salad w balsamic
glaze \$8 GF V

Buffalo mozzarella w tomato, basil & olive oil
\$10/\$17 GF V

Roasted pumpkin, marinated fetta & sultana
salad \$14 GF V

Cauliflower gratin w gruyere cheese & baby
radish & cress salad \$9

Chargrilled ciabatta - per serve \$2.50

CODES

GF = gluten free

V = vegetarian option

VA = vegetarian option available

* Allow 30 mins cooking time for well done

FOR DAILY SPECIALS PLEASE SEE THE BOARD
OR ASK YOUR FRIENDLY WAITER

PLEASE NO SPLIT BILLS!!

