

DINNER MENU

(available 6pm-late mon-sat)

TO START

Warm Salted Edamame \$6 GF V

House Roasted Nuts w Chilli \$6 GF V

Marinated Olives \$7 GF V

Marinated Olives, Feta & Crostini \$12

Toasted Turkish w house dips \$13.50 V

Charcuterie Board – handmade terrine, cured meats, cornichons, cheese, chutney & crusty bread \$21

Duck Liver Pate w quince jam, cornichons & fresh baguette \$18

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

MAINS

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 & cheese polenta \$26 GF V

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

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 \$6 V

w balsamic & olive oil

w garlic & herb paste

Chargrilled ciabatta - per serve \$2.50

House chips \$8 V

CODES

GF = gluten free

V = vegetarian option

VA = vegetarian option available

* Allow 30 mins cooking time for well done

PLEASE NO SPLIT BILLS!!

