

To Start & Share

Mixed Olives Marinated \$7

Hummus w Roasted Chickpeas & Flat Bread \$8

Bruschetta (3) w Pea, Mint & Parmesan \$8

Small Plates & Bowls

Soup of the Day w Toast & Butter \$12

Steamed Seafood w Riesling, Celery, Garlic & Fresh Herb Broth \$15

Smoked Beetroot w Horseradish Cream & Toasted Almond \$14

Grilled Haloumi w Pea, Orange, Mint & Radish \$15

Pate w Blackcurrant Gel & Toast \$16

Salt & Pepper Squid w Wasabi Mayonnaise \$14

Large Plates

Roast Pumpkin Winter Salad Leaves, Beetroot, Blue Cheese, Candied Walnuts \$18

Pan Seared Calamari Salad w Feta, Fried Capers, Lemon Zest & Chilli \$18

Pork Belly Salad w Apple, Pickled Red Cabbage, Walnuts & Feta \$18

Seared Beef Salad w Roasted Red Onion, Wholegrain Mustard, Pickled Cauliflower & Almond \$18

Crispy Pork Belly w Caramelised Apple, Pumpkin Puree, Braised Cabbage & Jus \$28

Fish of the Day w Seasonal Accompaniments POA

Fish & Chips w Tartare, Pea & Lemon \$22

200g Grass Fed Sirloin w Garlic Prawns, Sautéed Spinach, Béarnaise & Jus \$29

Warm Seasonal Vegetables changes daily \$6

Fresh Greens w shaved Parmesan & Lemon Vinaigrette \$6

Roasted Gourmet Potatoes w Salsa Verde \$6

Roasted Red Onion w Balsamic & Olive Oil \$6

To Finish

Chocolate Mousse w Preserved Cherries \$10

Drunken Affogato w Vanilla Ice Cream, Espresso, Kahlua or Baileys \$12

Cheese w Accompaniments \$20