

## 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