

CURRENT DINNER MENU FOR 10/05/24 – 11/05/24

Snacks

house baked focaccia, pesto, evo, caramelised balsamic (v)	14
chorizo flambe, chimichurri, tortilla chips (gf, df)	16
potato croquettes, lemon mayo (v)	14

2 courses + a side to share \$59 (entrée/main or main/dessert)

3 courses + a side to share \$69

Entrée

wagyu tartare, saltbush, egg yolk, pickles, tostadas (gf, df)
north queensland tiger prawns, garlic butter, caper, n'duja (gf)
buratta, beetroot, orange, hazelnut, mint, sourdough (v, gfav)

Mains

soy roasted mushrooms, white bean puree, chimichurri, cavolo nero (v, gf, df)
baked ocean trout, dill cream cheese, rainbow chard, green tomato & olive salsa (gf)
honey roasted pork collar, persimmon, granny smith, daikon (gf, df)
roast chicken breast, prosciutto, white polenta, kale pesto, sage (gf)

side to be served – crispy potatoes, horseradish mayo

Dessert

lemon & polenta torte, rhubarb, mascarpone, white chocolate crackle (gf)
bbq pineapple, coconut cassata, fig, peanut, sesame (gf, df)
whipped pumpkin cheesecake, pumpkin ice-cream, spiced fruit, miso caramel (gf)

gf – gluten free
df – dairy free
v – vegetarian

available – please specify to your server your dietary requirement

One bill per table / Menu subject to change without notice