

CURRENT DINNER MENU FOR 12/04/24 – 13/04/24

Snacks

house baked focaccia, pesto, evo, caramelised balsamic	14
polenta chips, tomato chutney, parmesan <i>(v, gf)</i>	14
prosciutto, stracciatella, olives, melon, toast <i>(gf av)</i>	24

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

3 courses + a side to share \$69

Entrée

local tomatoes, n'duja, stracciatella, fried bread <i>(vav, gfav, dfav)</i>
beef tartare, saltbush, egg yolk, pickles, tostadas <i>(gf, df)</i>
fried scallops, morcilla, cauliflower, rhubarb <i>(gf, df)</i>

Mains

zucchini schnitty, smoked eggplant, apple, fennel, hazelnut <i>(v, gf, df)</i>
pan-fried coral trout, heritage carrots, carrot top velouté, green peas <i>(gf)</i>
smoked pork cutlet, burnt apple, raisins, pinenuts, chard <i>(gf, df)</i>
black angus flank steak, romesco, rocket, parmesan, balsamic <i>(gf, dfav)</i>

side to be served – crispy potatoes, horseradish mayo

Dessert

chocolate brownie, torched meringue, rhubarb, mulberry yoghurt sorbet <i>(gf)</i>
bbq pineapple, coconut cassata, fig, peanut, sesame <i>(gf, df)</i>
white chocolate panna cotta, mango, raspberry, macadamia <i>(gf)</i>

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