

CURRENT DINNER MENU FOR 17/05/24 – 18/05/24

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

mafaldine, beef ragu, parmesan, pangrattato (df av)
poached tiger prawns, green gazpacho, local tomato, chilli oil (gf, df)
stracciatella, beetroot, orange, hazelnut, mint, sourdough (v, gf av)

Mains

pumpkin tortellini, brown butter, currants, pepita, parmesan (v, df av)
seafood stew, pig head sausage, cavolo nero, focaccia (gf av, df)
18 hour slow cooked beef brisket, cauliflower pate, green beans, chimichurri (gf)
roast chicken breast, prosciutto, white polenta, kale pesto, sage (gf)

side to be served – crispy potatoes, truffle 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