

CURRENT DINNER MENU FOR 19/04/24 – 20/04/24

Snacks

house baked focaccia, pesto, balsamic, evo (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

poached prawns, green gazpacho, pico de gallo, charred corn (gf, df)
fried artichokes, sunflower queso, sugarloaf, raisins, lemon mayo (v, gf, df)
ginger soy chicken, spring onion oil, peanut, radish (gf, df)

Mains

soy roasted mushrooms, white bean puree, chimichurri, cavolo nero (v, gf, df)
tempura snapper, dill yoghurt, summer squash, soft herbs, sumac dressing (gf)
honey glazed pork collar, persimmon, daikon, apple (gf, df)
pressed lamb shoulder, beetroot, smoked yoghurt, olive salsa, mint (gf, dfav)

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)
white chocolate panna cotta, mango, raspberry, macadamia (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