



## Dinner Menu

### *Small bites...*

Mount Zero Olives marinated with garlic, lemon & thyme <b>GF V</b>	\$ 6.50
House roasted almonds with smoked paprika and lime salt <b>GF V</b>	\$ 6.50
Hummus of day with house dukkha and warm Turkish bread <b>V</b>	\$10.50
Coriander and cauliflower pakora's with spiced Indian relish <b>GF V</b>	\$12.50
Pan fried scallops with glazed chorizo and apple & parsnip puree, verjuice <b>GF (4)</b>	\$18.50
Mushroom, pumpkin and gorgonzola arancini balls with red pepper coulis <b>V (6)</b>	\$14.50
Betel leaves topped with confit duck, peanuts, water chestnuts, lemongrass and snake beans (3)	\$15.50
Lamb Kofta with smoky eggplant puree, tahina, pomegranate and pine nuts <b>GF (4)</b>	\$16.50
Chicken and ginger steamed dumplings with sweet chilli, soy and sesame (6)	\$ 12.50
Beetroot and orange cured salmon, cress, pickled cucumber, horseradish cream	\$16.50
Pan fried haloumi with lemon, honey, cumin and grilled asparagus <b>GF V (4)</b>	\$15.50
Baked mushrooms stuffed with basil pesto, onion jam, goat's fetta & truffle oil <b>GF V (4)</b>	\$14.50
Pan charred calamari, green mango, yuzu mayo and nam jim <b>GF</b>	\$16.50
Slow cooked beef ribs with sticky BBQ sauce	\$18.50

### *Big bites - Main dishes designed to be shared between 2 or more...*

Barramundi baked in yoghurt, dill and lemon with pinenut crumble <b>GF</b>	\$45.00
Braised lamb shoulder with red wine, garlic, rosemary & gremolata <b>GF</b>	\$45.00
Butterflied Moroccan spiced chicken on smoked cauliflower puree with barberries and toasted almonds <b>GF</b>	\$36.00



*A bit on the side...*

Green beans and broccolini with lemon, parsley, garlic and olive oil GF	\$10.50
Whole roasted cauliflower with cumin, honey and pomegranate	\$11.50
Smashed chat potatoes with oregano & red onion GF	\$ 10.50
Rocket & cress salad with red onion, radish, peppered pear and parmesan GF	\$12.50
Roasted beetroot, charred kale, goats cheese and walnuts GF	\$12.50
Sweet potato chips with rosemary salt GF	\$ 9.00
Shoestring fries with lemon & dill aioli GF	\$ 8.00

*Something sweet....*

\$15.00

- Churros with chai spiced chocolate sauce
- Baked chocolate mousse cake with coffee anglaise
- Lemongrass and coconut panacotta with fresh Mango and black sesame praline
- Trio of home-made gelato
- Whole baked brie with walnuts, pickled grapes and vincotto
- Affogato with coconut gelato, espresso and Frangelico or Kahlua