



Small Bites

Mount Zero Olives marinated with garlic, lemon & thyme. GF V	9.50
House roasted almonds with smoked paprika and lime salt. GF V VG	9.50
Dips of the day with house dukkah and warm Turkish bread. V (Vegan options available)	16.50
Pan charred calamari, paprika, oregano, chorizo, cherry tomato, red onion. GF	21.50
Pumpkin, leek and manchego arancini with red pepper coulis. (6) V	18.00
Butterflied SA King prawns with lime and basil butter, roast fennel and tomato salsa. (3) GF	24.00
Chicken and ginger steamed dumplings with sweet chilli, soy & sesame. (6)	18.00
Mini parcels of spiced lamb, sweet potato and pine nuts with jus.	19.50
Grilled saganaki cheese with vin cotto and red grapes. GF V	17.50
Lemongrass and star anise braised beef short ribs with toasted coconut sambal. GF	21.50
Sticky braised pork belly with snow peas, chilli & black pepper caramel. GF	22.00
Tempura silken tofu with ginger, mirin, soy, asparagus and oyster mushrooms. V VG	17.50
Shredded duck salad on betal leaf with water chestnuts, coriander, green mango, spring onion, cucumber and tamarind caramel. GF	21.50
House cured beef eye fillet with truffle aioli, pecorino and salted egg. GF	21.50
Pan charred scallops on grilled zucchini with apple and parsnip puree & verjuice. GF	19.50
Mexican mushrooms baked with smoky chilli beans, manchego, guacamole, sour cream and tomatillo salsa. GF V Vegan option available	18.50
Grilled Port Lincoln sardines with pangretta and Mediterranean salsa.	19.50

GF = Gluten Free V = Vegetarian VG = Vegan

Surcharge of 10% applies on Public Holidays



Big Bites

Main dishes designed to be shared between 2 or more and are all served with seasonal greens.

Baked market fish of the day. (See specials board) GF	46.00
Braised lamb shoulder with red wine, garlic, rosemary & gremolata. GF	59.00
Wagyu beef rump (marble score 7) served with chimichurri sauce. GF	46.00

A Bit on the Side

Smashed chat potatoes with oregano & red onion. GF V VG	12.50
Warm cauliflower salad with buckwheat, pomegranates, currants, smoked almonds, green peas & smoked eggplant purée with a roasted cumin and honey dressing. GF V	16.50
Salad of heirloom tomatoes, cucumber, olives, red onion, basil and whipped fetta. GF V	15.50
Shredded summer slaw of red cabbage, beetroot, carrot, onion, beanshoots, edamame and sesame seeds with chilli lime dressing. GF V VG	14.50
Shoestring fries with lemon & dill aioli. GF V VG	8.50

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Dessert Menu

\$16

Churros with chai spiced chocolate sauce.

Salted caramel peanut chocolate parfait with chocolate soil and raspberry coulis. **GF**

Coconut and lemongrass panacotta with raspberry gel and fresh berries. **GF**

Baked passionfruit curd tart with charcoal sorbet and black sesame crisp.

Sticky fig, apple and coconut pudding served with a coconut & lime caramel sauce.

Italian style tiramisu with coffee & liqueur-soaked sponge, chocolate & orange custard and cinnamon mascarpone.

Affogato with coconut gelato, espresso and Frangelico or Kahlua. **GF**
OR

Affogato with tiramisu gelato, espresso and orange chocolate sauce with cinnamon whiskey.

Kids Ice Cream \$5