



## Our Menu is designed to share...

GF = Gluten Free V = Vegetarian VG = Vegan

### To Start...

<b>Blonde Kalamata Olives</b> marinated with garlic, lemon and thyme.	GF V VG	9.50
<b>White Anchovy's on toast (2)</b> with tarama & caperberries.		10.50
<b>Dip of the day</b> served with lemon oil, house dukkah & warmed ciabatta bread. <b>(Vegan option available)</b>	V	12.50
<b>Saganaki</b> kefalograviera cheese served with watermelon, mint & pomegranate.	GF V	17.50
<b>Arancini</b> of lemon, zucchini and pecorino cheese served with pesto aioli.	GF V	18.00
<b>Carpaccio Beef</b> with truffle mayonnaise, aged parmesan, salted egg & cress.	GF	23.50
<b>Calamari</b> pan charred with oregano, salt, lemon herb salad, olives & whipped yoghurt.	GF	29.50
<b>Australian King Prawns (3)</b> baked in a spicy tomato sauce with fetta.	GF	29.50
<b>Lamb Ribs</b> slow roasted with coffee rub, sticky BBQ sauce & crispy onion rings.	GF	23.00
<b>Moroccan Glazed Eggplant</b> baba ghanoush, Israeli couscous, tahini & smoked almonds. <b>(GF option available)</b>	V VG	22.00
<b>Mini Beef Wellingtons (4)</b> with caramelised onion, roast tomato béarnaise & jus.		20.00

Surcharge of 15% applies on Public Holidays



## Something Bigger...

<b>Grilled Swordfish</b> peperonata, white anchovy & roast garlic dressing.	<b>GF</b>	28.50
<b>Squid Ink Linguini</b> fresh diamond clams and mussels with garlic, chilli, lemon & shaved bottarga.		30.00
<b>Caramelised Fennel Leek Potato Filo Roll</b> with beetroot tzatziki and herb salad.	<b>V</b>	22.00
<b>Confit Duck Leg</b> truffled polenta cake, roasted grapes, hazelnuts & vincotto.	<b>GF</b>	26.50
<b>Grilled Lamb Rump</b> with smoked almond puree and sautéed silver beet.	<b>GF</b>	32.00

## To Share... (2 or more people)

<b>400g Ocean Trout Fillet</b> baked with fennel, basil, orange, cherry tomatoes and lemon oil.	<b>GF</b>	55.00
<b>500g Beef Rib Eye</b> on the grill, medium rare with duck fat potatoes & café de Paris butter.	<b>GF</b>	55.00

## Salads-Sides...

<b>Olive Oil Roasted Potatoes</b> with lemon and rosemary gremolata.	<b>GF V VG</b>	12.50
<b>Roasted Cauliflower Salad</b> with quinoa, smoked almonds, currants, peas, pomegranate, eggplant puree & Moroccan dressing.	<b>GF V VG</b>	16.50
<b>Cos Leaf Salad</b> with rocket, pickled fennel, radish, red onion, herbs & lemon vinaigrette.	<b>GF V VG</b>	15.50
<b>Lebanese Cucumber Salad</b> with red onion, whipped fetta & dill.	<b>GF V</b>	10.00
<b>Wok Tossed Seasonal Greens</b> with parsley & olive oil.	<b>GF V VG</b>	12.50
<b>Shoe String Fries</b> served with lemon and dill aioli.	<b>GF V</b>	<b>Sm</b> 4.50 <b>Lg</b> 8.50



## Something Sweet...

<b>Affogato of the day</b> served with liqueur, coffee and coconut/chocolate shard.	<b>GF V</b>	16.00
<b>Lemon Sorbet</b> with Limoncello, blueberries & coconut meringue shards.	<b>GF V</b>	16.00
<b>Coconut and Lemongrass Panacotta</b> with passionfruit gel, sesame snap and raspberries.	<b>GF V</b>	16.00
<b>House Made Ricotta Lemon Doughnuts</b> with cinnamon sugar and spiced chocolate dipping sauce.	<b>V</b>	16.00
<b>Soft Centred Chocolate and Salted Caramel Pudding</b> served with caramel ice-cream and house made honey comb.	<b>GF V</b>	16.00
<b>Kids Ice-cream</b> vanilla ice-cream served with chocolate sauce and coconut/chocolate shard.	<b>GF V</b>	6.00

## Coffee...

<b>St.Ali Orthodox Blend</b>	<b>SM</b>	<b>LG</b>
Short Black	3.5	
Short Macchiato, Piccolo, Double Espresso	4	
Latte, Cappuccino, Flat White, Long Black, Long Macchiato	4.5	5
Prana Chai		5.5
Prana Chai: With Turmeric, Matcha or Mork Chocolate		6
Mork Hot Chocolate, Mocha	4.5	5.5
<i>Coconut, Bonsoy or Extra Shot</i>		+5
<i>Almond</i>		+7

## Tea...

English Breakfast		5
Australian Green Sencha		
Lemongrass & Ginger		
Mint Balm: Peppermint, spearmint & lemon balm		
Mountain Top Oolong		
Women's Issues: Peppermint, lavender, lemongrass & Raspberry leaf		