

## DINNER MENU

### STARTERS & SMALL PLATES

**MARINATED OLIVES | \$7 (v) (gf)**

**BREAD & BUTTER | \$10**

Sourdough, whipped butter. (v) (gfo)

**PACIFIC OYSTERS**

Natural \$6.5 each

With spanner crab, nuoc cham. | \$8 each (gf)

**HALLOUMI | \$11**

Grilled halloumi, baby figs, honey. (v) (gf)

**ZUCCHINI FLOWER | \$18 each**

Ricotta, parmesan, mint, salsa verde. (vgo)

**TUNA TARTARE | \$32**

Goat's curd, crushed peas, mint. (gf)

**LAMB SKEWER | \$11 each**

Arrosticini spices, sumac yoghurt. (gf)

**PRAWN COCKTAIL | \$24**

Avocado mousse, cocktail sauce, cos (gf)

### PASTAS & GNOCCHI

**SPANNER CRAB | E \$30 M \$42**

Spaghettoni with spanner crab, chilli, garlic, cherry tomatoes, extra virgin olive oil, Pangrattato.

**LAMB GNOCCHI | E \$26 M \$36**

House made potato gnocchi, pulled lamb, pea puree, goat's cheese, mint, parmesan.

**MUSHROOM PASTA | E \$26 M \$35**

Mixed seasonal mushrooms, cream, thyme, pine nuts, parmesan with your choice of spaghettoni or house made potato gnocchi.

Vegetarian and gluten free pasta options  
(please ask your wait person)



(v) Vegetarian (gf) Gluten Friendly (vg) Vegan (gfo) gluten friendly option (vgo) vegan option.

Please inform staff if you have any food allergies or dietary requirements | Public Holiday Surcharge 15%

## DINNER MENU



### MAINS & LARGER PLATES

#### MARKET FISH | \$48

Please speak to your wait person.

#### LAMB CUTLETS | \$48 (gf)

Roasted eggplant, ras el hanout, labneh, lemon.

#### DUCK | \$48 (gf)

Duck breast, baby beetroot, wilted greens, jus.

#### BEEF | \$59

Eye fillet, chimichurri, watercress. (gf)

### ON THE SIDE

#### LEAF SALAD | \$16

Lettuces, herbs, lavender dressing. (v)

#### CRISPY CHAT POTATOES | \$16 (v) (gfo)

#### POLENTA CHIPS | \$16

aioli (v) (gfo)

#### BROCCOLINI | \$16

Sauteed broccolini, garlic, chilli, almonds. (v) (gf)

### DESSERT

#### SUMMER FRUIT CRUMBLE | \$18

Poached stone fruits, pecan crumble, yoghurt sorbet.

#### HONEY & FETA CHEESECAKE | \$18

Feta, honey cheesecake, filo pastry, cream cheese, honey syrup.

#### PANNA COTTA | \$18

Seasonal berries, vanilla syrup. (gf)

#### MOCHA AFFOGATO | \$18

Vanilla ice-cream, crispy cone, hot choc fudge sauce, double espresso. (gfo) Add Frangelico +\$4

### CHEESE SERVICE

#### SELECTION OF CHEESES | \$38

Served with honeycomb, fruit bread and lavosh. (Suitable to share) (gfo)

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