



STARTERS & APPETIZERS

Garlic Bread <i>v</i>	\$7
toasted sourdough, garlic herb butter add cheese - \$3	
Courgette Garlic Toast <i>v</i>	\$12
courgette, garlic ricotta, snow pea, lemon	
Hummus & Sesame Bark <i>v</i>	\$10
hummus, caramelised onion, pistachio dukkha, extra virgin olive oil, turkish bread	
Caponata <i>v</i>	\$8
sicilian olive, pine nut, eggplant, crostini	
Turkish Bread <i>v</i>	\$8
extra virgin olive oil, balsamic vinegar	
Spiced Nuts <i>v/gf</i>	\$5
Olives <i>v/gf</i>	\$5

ENTREES

Octopus Carpaccio <i>gf</i>	\$18
fennel, citrus, dill	
House Cured Salmon <i>gf</i>	\$18
baby potato, dill, cucumber, mint, lemon, greek yoghurt	
Chilli Lime Prawns <i>gf</i>	\$22
tiger prawns, chorizo, chilli lime butter	
Coffee Rubbed Beef Brisket <i>gf</i>	\$16
jalapeno slaw, fried leek	
Duck Scallion Pancakes	\$17
pulled confit leg, cucumber, herb, plum sauce	
Beetroot Tartare <i>vg/gf</i>	\$15
hummus, coconut labne, pistachio dukkah	
Roast Pumpkin Mac & Cheese <i>v</i>	\$15
walnuts, sage, torn bread	

(v) vegetarian / (vg) vegan / (gf) gluten free / (o) option

For any allergens, please see staff.

Our chefs take pride in the flavour creation of each dish
and respectfully decline swapping items on the menu.

Check out our sides if you would like to add more to each dish.



MAINS

Miso Cauliflower Steak <i>vg</i>	\$24
sweet chilli, crispy chickpeas, harissa carrot puree, blackened greens	
Green Pea Risotto <i>v</i>	\$24
snow peas, tendrils, pea pesto, pangrattato	
add chicken - \$6	
Roast Jarrahdale Pumpkin <i>vg/gf</i>	\$22
citrus tahini, fresh leaves, burnt orange dressing, candied pepitas, pickled red onion	
Grilled Barramundi <i>gf</i>	\$35
sweet corn puree, prawn brandade, wakame, herb oil	
Battered Soft Shell Crab	\$28
asian slaw, bean shoots, thai dressing	
Chilli & Orange Seared Squid	\$24
quinoa salad, fennel, pickled veg, fresh leaves	
Porchetta <i>gf</i>	\$32
roasted pork, bitter greens, grape, pistachio sage pesto, triple cooked potatoes	
Smoked Ham Hock Pappardelle	\$26
parmesan, white wine braised hock, lemon, broad beans	
Dukkah Crusted Lamb Cutlets <i>gf</i>	\$38
hummus, spiced broad beans, pesto, pistachio dukkah	
Chilli Lamb Backstrap <i>gf</i>	\$42
sweet & sour leeks, goats curd, cherry jus	
Chermoula Spiced Chicken <i>gf</i>	\$30
spice rubbed chicken thighs, prosciutto crisps, crushed harissa carrots, pistachios, sesame greens, raita	
Eye Fillet <i>gf</i>	\$40
orange bitter sweet potato, silverbeet, red wine jus	

SIDES

Buttered Mixed Green Vegetables	\$12
Sesame Green Vegetables	\$12
Asian Slaw	\$8
Green Leaf Salad	\$9
Dill & Baby Potato Salad	\$9
Triple Cooked Potatoes	\$8

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