



MONDAY - SATURDAY
2 COURSES \$65
3 COURSES \$85

STARTERS

SOUP

Spicy pumpkin, coconut and chilli oil

BROCCOLINI

Charred, cashew puree, kale, preserved lemon

KINGFISH

Gin cured crudo, green namh jimh, finger lime, kaffir, coconut

BURRATA

Tomato medley, basil, burnt shallot oil

ANTIPASTO

Cured meat, cheddar, quince, nuts, pickles

SIDES

\$15

SALAD

Roast beets, cucumber, red onion, lettuce

CHIPS

Hand cut, thick, truffle oil.

WINTER VEGIES

Assorted winter vegetable's

MAINS

STEAK OF THE DAY

SCOTCH FILLET 300g +\$10

Fat chips, winter vegetables, red wine jus

RAINBOW TROUT

Remoulade, Crispy skin, almondine, finger lime, butter

DUCK CONFIT

Lentil, walnut, orange salad

PUMPKIN RISOTTO

Spinach, sage, pepita, parmesan

SPAGHETTI SICILIAN

Sicilian Bolognese, bacon, chilli, crumbled fetta

TAGINE

Grilled haloumi, herb lemon cous cous

DESSERT

CHURROS

Spanish donuts, chocolate sauce, vanilla ice-cream.

CREME BRULEE

Burnt crunchy custard

HOT CHOCOLATE PUDDING

Chocolate sauce, baileys, ice cream

AFFOGATO

Frangelico, vanilla ice cream, candied walnut

Yorkshire Pudding

yum yum 😊

CARVERY ROAST SUNDAYS 2 COURSES \$50 KIDS \$25