



MONDAY - SATURDAY

2 COURSES \$75

3 COURSES \$95

STARTERS

SOUP

Soup of the day, Turkish bread

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, and Turkish bread

ANTIPASTO

Cured meat, cheese's, quince, nuts & pickles

SIDES \$15

SALAD

Roast beets, red onion, lettuce

CHIPS

Thick hand cut, with truffle oil.

WINTER VEGIES

Assorted winter vegetable's

MAINS

STEAK OF THE DAY

Char grilled, locally source, potato gratin, winter vegetables, and red wine jus

SCOTCH FILLET 300g + \$10

Char grilled, locally source, hand cut chips, winter vegetables, and red wine jus

RAINBOW TROUT

Local pan fried, crispy skin, remoulade, finger lime

DUCK CONFIT

Lentil, walnut, orange salad

PUMPKIN RISOTTO

Spinach, sage, pepita, parmesan

SPAGHETTI SICILIAN

Sicilian Bolognese, bacon, chilli

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, vanilla ice cream

AFFOGATO

Espresso, Frangelico, vanilla ice cream, candied walnuts

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