

ENTRÉES TO SHARE

Babaganoush & Tigelle eggplant dip \$15

Served with pickled charred capsicum & macadamia crumb.

Corn on the Cob \$14

Poached and served with whipped goats cheese & feta seasoned with chorizo oil.

Calamari \$21

Crispy flash fried baby squid with house confit garlic mayo.

Fish Sandwich \$12 each

Barramundi & zucchini fritters, garlic mayo & pickles on brioche slider.

Souffle' \$20

Double cheese, double cooked manchego & asiago cheese, served with butter whipped tomato.

Toscana Onion Soup \$17

Soft onions & toasted flour, served with melted asiago toast.

Tartare \$16

Hand cut sirloin served with egg yolk & grissini

MAINS TO SHARE

Cauliflower \$25

Poached & pan seared cauliflower with carrot and sauerkraut remoulade

Fish \$33

Sustainable barramundi on baked paella with chorizo and squid.

Chicken \$28

Chicken schnitzel, shallow fried, served with wild rocket, tomato & shaved parmesan with confit garlic mayo.

Duck \$33

Confit duck leg, cauliflower puree & pickled zucchini.

Steak \$36

Grilled sirloin with clarified butter, served with house fries, bearnaise & jus. (add your sides)

SIDES

Mash \$9

Butter whipped.

Chips \$9

House made hand cut chips with confit garlic mayo.

Seasonal Greens \$9

Served with butter & macadamia crumb.

Cos gem \$9

Served with Dijon, honey & balsamic dressing.