

## OYSTERS (6)

Shallot with lemon (gf) **25.0**  
Kilpatrick (gf) **32.0**

## FRIED CHICKEN

Jalapeño, lime  
mayonnaise (gf) **17.0**

## SALT & PEPPER

**CALAMARI**  
Smoked garlic aioli **21.0**

## KINGFISH CRUDO

Buttermilk, horseradish,  
cucumber (gf) **19.0**

# Menu

## APPETISERS

## PARFAIT

Chicken liver parfait,  
walnuts, witlof, orange (gf) **16.0**

## HOUSEMADE DIPS

Toasted Turkish bread with  
Salted cod roe dip **11.0**  
Roasted eggplant dip (v,gf) **11.0**  
(gf bread \$2 extra)

## PLOUGHMAN'S

Cured meats, cheese,  
pickles, crudités **32.0**

## VITELLO TONNATO

Veal tartare, tuna mayo,  
capers, lemon, chives,  
rye cracker **20.0**

## MEAT & SEAFOOD

Roasted ocean trout, mussels, cider cream, peas, pearl couscous **35.0**  
Beer battered fish, chips, tartare sauce **28.5**  
Grilled chicken, almonds, saltbush, hasselback potato (gf) **30.0**  
Chargrilled rump cap MB3+, béarnaise, watercress, fried onions (gf) **38.0**  
Niçoise salad, Yellowfin tuna, boiled egg, olives (gf) **26.0**

## PASTA & RISOTTO

Prawn and clam linguini, chilli, semi dried tomato pine nut pesto **34.5**  
Lamb shoulder ragu, pappardelle, lemon gremolata, salted ricotta **28.0**  
Asparagus risotto, dill, goat's cheese, soft egg (v, gf) **26.5**

## SIDES

Cabbage, fennel, mint slaw, lemon chilli dressing (v, gf) **10.0**  
Rocket, apple, parmesan (v, gf) **10.0**  
Roasted carrots, goat's cheddar, truffle honey dressing (v, gf) **13.0**  
Chips with aioli and tomato sauce (v) **10.5**  
Steamed seasonal greens, salsa verde (v, gf) **13.0**

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**Kids Menu** available (under 12 years only)

### Dietary Requirements

(v) vegetarian (gf) gluten friendly (vg) vegan

Our menu and kitchen contains allergens including but not limited to nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free. Please notify our staff if you have a specific dietary request.

## PIZZA

Margherita — Fior di Latte mozzarella, roma tomatoes, basil pine nut pesto (v) **19.0**  
Free range ham, mushrooms, truffle pecorino **21.0**  
Pork and fennel sausage, chilli, caramelised onion **22.0**  
Potato, rosemary, olives, Fior di Latte mozzarella (v) **19.5**  
Prawns, 'Nduja spicy salami, tomatoes, zucchini **24.0**

### EXTRAS

**2.0 each**

Olives  
Mushrooms  
Caramelised onion

**3.5 each**

Free range ham  
Pancetta  
Anchovies  
Pork and fennel sausage  
'Nduja spicy salami  
San Daniele prosciutto

\*Gluten friendly pizza bases available on request extra \$2

## DESSERT

Chocolate mousse, hazelnut, chocolate mint sorbet **15.5**  
Salted caramel parfait, peanut sauce, buttered popcorn ice cream (gf) **14.0**  
Vanilla panna cotta, strawberry jelly, chocolate (gf) **14.0**  
Berrys Creek buffalo milk blue, Pyengana cow's milk cheddar,  
Pont-l'Évêque cow's milk washed rind, sesame lavosh, quince,  
poached figs **25.0**

## SPECIALS from 5pm

MONDAY **\$12** pizza | TUESDAY **\$12** fish & chips | FRIDAY **\$3** oysters

**PLEASE MAKE SURE YOU ASK OUR STAFF FOR DAILY SPECIALS**  
**UNFORTUNATELY WE CANNOT SPLIT BILLS**