



## ENTREES

<b>Garlic bread</b>	<b>\$10</b>
Ciabatta, garlic and herb butter	
<b>House bread (GF available)</b>	<b>\$12</b>
Homemade bread of the day   smoked paprika butter	
<b>Grilled prawn</b>	<b>\$25</b>
Gambas al Ajillo   homemade cornbread   lemon aioli	
<b>Crispy pork belly (GF, DF)</b>	<b>\$23</b>
Asian slaw   spicy cashews   Nam Jim Jaew sauce   pickled red onion	
<b>Summer on a plate (VE, GF)</b>	<b>\$18.5</b>
Grilled Summer greens   roast baby beets   rocket   roast parsnip   guacamole   whipped goat's cheese   romesco	

## MAINS

<b>Duck leg (GF)</b>	<b>\$48</b>
Fondant potatoes   parsnip puree   edamame   caramelized baby carrot   red wine jus	
<b>Slow cooked short ribs (GF)</b>	<b>\$56</b>
Lemon polenta   corn salsa   pickled red onion   Summer greens	
<b>Fish of the day (GF)</b>	<b>\$46</b>
Herb potatoes   sautéed baby spinach   5 beans   roast cherry tomato   parmesan & lemon sauce	
<b>Galette (VG)</b>	<b>\$38</b>
Red onion   sautéed courgette   silverbeet   leek   roast cherry tomato   mint coconut yoghurt   olive crumb	

## FROM THE GRILL

All dishes from the grill are served with Summer greens, roast vine tomatoes and pickled red onion

<b>Scotch fillet steak 300g</b>	<b>\$49</b>
<b>T-bone steak 650g - 700g</b>	<b>\$75</b>
Suitable for 2 people to share	
<b>Lamb rump 280g - 300g</b>	<b>\$42</b>
<b>¼ chicken   ½ chicken</b>	<b>\$32   \$50</b>

**Sauces:** Red wine jus (GF, DF) | Mushroom (GF) | Peppercorn (GF) | Mustard (GF) | Garlic & Herb butter (GF) | Hollandaise

## SIDES

<b>Vegetables of the day (VG, GF)</b>	<b>\$12</b>
<b>Fries (GF, DF)</b>	<b>\$12</b>
w/ truffle aioli	
<b>Green salad (VG, GF, DF)</b>	<b>\$12</b>
w/ balsamic dressing	
<b>Twice cooked herb potatoes (GF, DF)</b>	<b>\$12</b>
w/ gochujang spicy aioli	

## DESSERT

<b>Mango Tango</b>	<b>\$18</b>
Mango mousse   vanilla tuile   white chocolate & oat crumble   lime sorbet	
<b>Dirty Mess (GF)</b>	<b>\$18</b>
Coconut meringue   homemade lemon curd   blackberry compote   vanilla cream	
<b>Flourless chocolate cake (GF)</b>	<b>\$17</b>
Chocolate soil   caramelized peach   homemade strawberry ice cream	
<b>Double Trouble (DF &amp; GF available)</b>	<b>\$14</b>
Ice cream / sorbet of the day   fresh berries   chocolate soil   tuile	

**Please inform your server of any allergies**

**GF** Gluten free | **DF** Dairy free

**VE** Vegetarian | **VG** Vegan