

- SOURDOUGH BAGUETTE [V]**
wattle seed brown butter,
sea salt \$ 8.50
- BRUSCHETTA [V]**
confit tomato, parmesan,
balsamic, herbs \$ 15.00
- PEAR & CHEVRE [V]**
spiced pear, goat cheese mousse,
butternut creme, rocket \$ 18.00
- KING FISH NUMAS [GF/DF]**
karkalla leaf, sea blight,
finger lime pearls, lime
dressing \$ 25.00
- PUMPKIN & RICOTTA [V/GF]**
basil pesto, chilli, hazelnuts,
red wine dressing \$ 13.50
- WARM SMOKED BRIE [GF*]**
prosciutto, date, walnut,
grape, honey, lavosh,
fig vino cotto \$ 23.00
- WHITE BEAN, CHORIZO &
FINOCCHIONA**
tomato, onion, vinaigrette,
herbs \$ 21.00

SQUID INK SPAGHETTI \$ 29.00
seafood marinara, bisque, lemon

RIGATONI ALLA GRICIA \$ 25.50
guanciale, parmesan, cracked pepper

MUSSEL RISONI \$ 27.50
tomato, cream, chilli, herbs, lemon

KING FISH [GF/DF] \$ 36.50
congo potato, gremolata, lemon

MEUNIERE BARRA [GF*] \$ 36.00
caper butter, potato, lemon

BEER CHICKEN [DF] \$ 32.00
spinach, tomato, white beans,
sunshine lager

PEPPERCORN PORK [GF] \$ 35.50
pink lady apple, spinach, potato

HARISSA LAMB \$ 35.00
cous cous salad, tahini yoghurt, lemon

STEAK & MUSHROOMS [GF/DF*] \$ 53.00
angus strip, seasonal mushrooms,
shallot, truffle butter, herbs,
porcini jus

VERDE LASAGNE [GF/DF/VV] \$ 31.50
artichoke, asparagus, spinach,
zucchini, cheesy bechamel

POTATO [GF]

crispy crushed potato, butter, herbs \$ 9.00

FRIES [GF/DF]

aioli \$ 9.00

TOMATO SALAD [GF]

tomato, basil, bocconcini,
red wine dressing \$ 9.00

MASH [GF]

creamy potato, truffle \$ 9.00

PANACHE OF VEGETABLES [GF/DF*]

seasonal vegetables, butter \$ 9.00

ROAST PUMPKIN [GF]

honey butter \$ 9.00

THREE SIDES FOR \$25

SAUCES

porcini jus
truffle butter
caper butter \$ 3.00
tahini yoghurt
aioli

CHOCOLATE LAVA

cookie ice cream, white chocolate ganache,
chocolate strawberries

Pair with

Witches Falls Muscat

Bas Armangac

\$ 17.00

TROPICAL CREPES [GF]

pineapple, coconut ice cream, malibu, toasted
coconut

Pair with

Late Harvest Mocandunda Riesling

Bordiga Red Vermouth

\$ 17.00

CARAMEL PUDDING

baileys ice cream, butterscotch sauce, caramilk

Pair with

Luigi FrancoLi Grappa Ambrata

23rd Street Brandy

\$ 16.00

BERRY BRIOCHE

orange custard, boysenberry ice cream, pomegranate

Pair with

Witches Falls Port

White Possum Amaretto

\$ 16.00

ICE CREAM

choice of three

cookies & cream

artisan chocolate

boysenberry twist

irish cream & almond

rainbow

raspberry sorbet [gf/df/vv]

mango sorbet [gf/df/vv]

vanilla [gf/df/vv]

vanilla coconut [gf/df/vv]

\$ 16.00

KIDS MENU

Spaghetti with tomato & basil sauce,
parmesan cheese [v, gf*] \$12.5

Spaghetti with beef, tomato & basil
sauce, parmesan cheese [gf*] \$12.5

Crumbed fish with fries and tomato
sauce \$12.5

Chicken nuggets with fries and
tomato sauce \$12.5

DESSERT

Your choice of ice cream \$6.5

Vanilla
Chocolate
Rainbow

Topped with strawberry or chocolate sauce



Chefs Table Share Menu

Entree & Main - \$60pp

Entree, Main & Dessert - \$70pp

for groups of 15 or more

ENTREES

sour dough baguette, wattle seed brown butter, sea salt
wild garlic ciabatta
pear & chevre
pumpkin & ricotta

all entrees are served to the table on share platters for guests to help themselves

MAINS

MEUNIERE BARRA [GF*]

caper butter, lemon

BEER CHICKEN [DF]

spinach, tomato, white beans,
sunshine lager

PEPPERCORN PORK [GF]

pink lady apple

all main dishes are served to the table on share platters for guests to help themselves

SIDES

crispy crushed potato, butter, herbs
panache of vegetables, butter

DESSERT [choice of one]

fresh seasonal fruit platter
artisan cheese board
petit four platter

CELEBRATION CAKES

BYO Celebration cake \$2pp
cut and serve yourself, knife & plates supplied

BYO Celebration cake \$5pp
your cake cut individual slices, garnished & served

A 50% deposit is required to secure the booking, based on the number of guests. Cancellations within 3 business days of the reservation will forfeit the 50% deposit. No fee for cancellation with more than 3 business days notice.