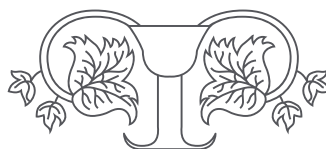


To Start

<i>HOUSE MARINATED OLIVES</i>	<i>7</i>
<i>ITALIAN PROSCIUTTO (50 GRAMS)</i>	<i>18</i>
<i>ITALIAN SALAMI (50 GRAMS)</i>	<i>13</i>
<i>ITALIAN ANCHOVIES WITH LIGHTLY TOASTED HOUSE BAKED BREAD</i>	<i>8</i>
<i>CHEESE BOARD</i>	
<i>WITH LAVOSH, HOUSE MADE FRUIT BREAD & APPLE JELLY</i>	
<i>1 - CHEESE</i>	<i>13</i>
<i>2 - CHEESES</i>	<i>18</i>
<i>3 - CHEESES</i>	<i>23</i>
<i>2 COURSES A LA CARTE & GLASS OF WINE 60.00</i>	
<i>3 COURSES A LA CARTE & GLASS OF WINE 75.00</i>	

Entrée

<i>SOUP DU JOUR</i>	<i>16</i>
<i>YOUR WAIT STAFF WILL INFORM YOU OF TODAY'S SELECTION</i>	
<i>CURED TASMANIAN SALMON</i>	<i>17</i>
<i>CURED SALMON, BEETROOT MAYONNAISE, PUMPKIN PUREE AND PICKLED FENNEL</i>	
<i>ROAST BEETROOT AND GOATS FROMAGE TART</i>	<i>17</i>
<i>BABY BEETROOT, YARRA VALLEY GOATS' CURD AND BEETROOT SALAD</i>	
<i>CHAR GRILLED LOCAL QUAIL WITH ZAATAR SPICE</i>	<i>17</i>
<i>AUBERGINE PUREE, AND PICKLED BABY CARROT</i>	
<i>FRIED CALAMARI SALAD</i>	
<i>HERB MARINATED CALAMARI WITH PRESERVED LEMON AND DILL</i>	<i>18</i>
<i>MAYONNAISE, ROQUETTE, SHALLOT AND SHERRY SOAKED RAISIN SALAD</i>	

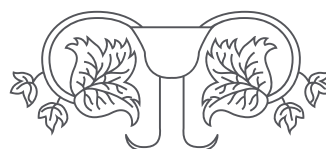


MAIN COURSE

BRAISED PORK BELLY	36
<i>PARSNIP AND VANILLA PUREE, APPLE, RADISH AND KOLRABI SALAD</i>	
FRESH MARKET FISH	37
<i>YOUR WAIT STAFF WILL INFORM YOU OF THIS WEEK'S SELECTION</i>	
<i>~ We will be changing our fish selection weekly in order to offer our customers the freshest Fish that has be sourced using sustainable fishing practices ~</i>	
SLOW COOKED CHICKEN CACCIATORE	35
<i>TOMATOES, GARLIC, OLIVES, COUS COUS WITH AN OREGANO LABNE</i>	
ROAST PUMPKIN, ALMOND AND RICOTTA GNOCCHI	35
<i>FETTA AND PINE NUT SAUCE, ROQUETTE, GORGONZOLA AND AMARETTI CRUMB</i>	
CHAR GRILLED BEEF	38
<i>SAUTÉED CONFIT SHALLOTS, BRUSSELS SPROUTS, PANCETTA WITH A RED WINE JUS</i>	
CHILI AND GARLIC SPANNER CRAB LINGUINE	35
<i>LEMON BUTTER, CAPERS AND HERB SAUCE</i>	

SIDE DISHES

RUSTIC CUT FAT CHIPS	9
<i>ROSEMARY SALT & AIOLI</i>	
BABY COS SALAD	9
<i>PEAR, FETA AND WALNUT</i>	
SEASONAL GREEN VEGETABLES	9
<i>SAUTÉED WITH BUTTER AND HERBS</i>	



*D*SSERTS

<i>APPLE AND CINNAMON CIGAR PASTRY</i>	<i>17</i>
<i>POACHED RHUBARB, CRÈME ANGLAISE WITH RHUBARB ICE CREAM</i>	
<i>BAKED CHOCOLATE FONDANT</i>	<i>17</i>
<i>WITH A CHOCOLATE MILK SORBET</i>	
<i>BURNT HONEY AND MACADAMIA SEMIFREDDO</i>	<i>17</i>
<i>VANILLA YOGHURT LABNE , MACADAMIA PRALINE AND HONEYCOMB</i>	
<i>CHOCOLATE AND ORANGE PANNA COTTA</i>	<i>17</i>
<i>CHOCOLATE BROWNIE BITS, MANDARIN SEGMENTS AND ORANGE SYRUP</i>	
<i>ICE CREAM & SORBET TASTING PLATE</i>	<i>13</i>
<i>3 SCOOPS OF ICE CREAM AND SORBET (CHEFS SELECTION)</i>	
<i>CHEESE BOARD</i>	
<i>SERVED WITH LAVOSH, HOUSE MADE FRUIT BREAD AND APPLE JELLY</i>	
<i>1 - CHEESE</i>	<i>13</i>
<i>2 - CHEESES</i>	<i>18</i>
<i>3 - CHEESES</i>	<i>23</i>

*F*OR THE CHILDREN

<i>(2 COURSES AND SOFT DRINK PER CHILD)</i>	<i>25</i>
<i>AVAILABLE FOR CHILDREN UP TO 12 YEARS</i>	

MAIN COURSE

CHICKEN NUGGETS WITH CHIPS AND PETIT SALAD

OR

CRUMBED FISH FILLET WITH CHIPS AND PETIT SALAD

DESSERT

VANILLA ICE CREAM WITH CHOCOLATE OR STRAWBERRY TOPPING

OR

CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

