

To Start

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| <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</i> | <i>60</i> |
| <i>3 COURSES A LA CARTE & GLASS OF WINE</i> | <i>75</i> |

Entrée

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| <i>COUNTRY STYLE PORK TERRINE</i> <i>PICKLED CAULIFLOWER, BEETROOT RELISH, QUAIL EGG</i> | <i>16</i> |
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| <i>CITRUS CURED KINGFISH</i> <i>BLACK GARLIC AIOLI, CUCUMBER, DAIKON, HORSERADISH PANNA COTTA</i> | <i>18</i> |
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| <i>SLOW ROASTED EGGPLANT</i> <i>DUKKAH, POMEGRANATE, FETA AND ROCKET SALAD, VINCOTTO DRESSING</i> | <i>17</i> |
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| <i>SMOKED DUCK SALAD</i> <i>ENDIVE, SHALLOT AND CURRANT SHERRY DRESSING</i> | <i>17</i> |
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| <i>SICHUAN FRIED CALAMARI</i> <i>LEMON YOGHURT, SHAVED FENNEL, RED ONION AND CRESS SALAD, YOGHURT DRESSING</i> | <i>18</i> |



*M*AIN COURSE

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| SMOKED SHER WAGYU BRISKET | 38 |
| <i>RED CABBAGE AND RAISIN PICKLE, CRISPY RED ONION AND SALTBUSH, HOUSE MUSTARD</i> | |
| PAN FRIED TASMANIAN SALMON | 37 |
| <i>TOMATO, LEMON AND HERB MOGRABEIH, HARISSA DRESSING</i> <i>~ Our fish is sustainably ocean farmed from Tasmania ~</i> | |
| MURRAY VALLEY PORK LOIN | 36 |
| <i>BLACK QUINOA, CUMIN YOGHURT, COMPRESSED APPLE, RADISH AND ROCKET SALAD</i> | |
| WARM PASTA SALAD | 34 |
| <i>PEPPERS, TOMATO, EGGPLANT, BASIL, BUFFALO MOZZARELLA</i> | |
| CHAR GRILLED BEEF PORTERHOUSE | 38 |
| <i>CHIMMICHURRI, ROASTED KIPFLER POTATO, RED WINE JUS</i> | |
| PAN FRIED RICOTTA GNOCCHI | 36 |
| <i>PRAWN, CHORIZO, ZUCCHINI, PEPITAS, SORREL, SHAVED PARMESAN</i> | |

*S*IDE DISHES

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| MOROCCAN SEASONED CHIPS | 9 |
| <i>PUMPKIN MAYONNAISE</i> | |
| GARDEN SALAD | 9 |
| <i>USING LOCAL AND SEASONAL PRODUCE</i> | |
| SEASONAL GREEN VEGETABLES | 9 |
| <i>SAUTÉED WITH BUTTER AND HERBS</i> | |



*D*SSERTS

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|---|----|
| <i>PISTACHIO SPONGE</i> <i>CRUSHED RASPBERRIES, NOUGATINE, WHITE CHOCOLATE FOAM</i> | 17 |
| <i>VANILLA YOGHURT SEMIFREDDO</i> <i>PINOT CHERRIES, CHOCOLATE SABLE AND PINOT GANACHE</i> | 17 |
| <i>LOCAL STRAWBERRY AND CRÈME FRAÎCHE CUSTARD TART</i> <i>STRAWBERRY MARSHMALLOW, TURKISH DELIGHT, PERSIAN FAIRY FLOSS</i> | 17 |
| <i>GINGERBREAD BROWNIE</i> <i>BRANDY CUSTARD ANGLAISE, CINNAMON ICE CREAM</i> | 17 |
| <i>ICE CREAM & SORBET TASTING PLATE</i> <i>3 SCOOPS OF ICE CREAM AND SORBET (CHEFS SELECTION)</i> | 13 |
| <i>CHEESE BOARD</i> <i>SERVED WITH LAVOSH, HOUSE MADE FRUIT BREAD AND APPLE JELLY</i> | |
| <i>1 - CHEESE</i> | 13 |
| <i>2 - CHEESES</i> | 18 |
| <i>3 - CHEESES</i> | 23 |

*F*OR THE CHILDREN

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

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

