

*S*TARTERS

<i>HOUSE MARINATED OLIVES</i>	7
<i>ITALIAN PROSCIUTTO (50 GRAMS)</i>	18
<i>ITALIAN SALAMI (50 GRAMS)</i>	13
<i>ITALIAN ANCHOVIES WITH LIGHTLY TOASTED HOUSE BAKED BREAD</i>	8
<i>CHEESE BOARD</i> <i>WITH LAVOSH, HOUSE MADE FRUIT BREAD & APPLE JELLY</i>	
<i>1 - CHEESE</i>	13
<i>2 - CHEESES</i>	18
<i>3 - CHEESES</i>	23
<i>2 COURSES A LA CARTE & GLASS OF WINE</i>	65
<i>3 COURSES A LA CARTE & GLASS OF WINE</i>	80

*E*NTRÉE

<i>OYSTERS ½ DOZEN</i> <i>SWEET GINGER, SOY AND SESAME DRESSING</i>	18
<i>SMOKED CHICKEN SALAD</i> <i>CHARRED CORN, ENDIVE, RADISH, CHILLI JAM AIOLI</i>	18
<i>BALSAMIC ONION AND GOATS CHEESE TART</i> <i>PEAR AND ROCKET SALAD, CARAMELISED APPLE BALSAMIC VINEGAR</i>	18
<i>CITRUS CURED KINGFISH</i> <i>BABY BEETROOT, FRIED SHALLOTS, LIME MAYONNAISE, LEMONGRASS DRESSING</i>	18
<i>CRISPY PORK BELLY</i> <i>GRILLED FENNEL, ONION AND PARSNIP PURÉE</i>	18



*M*AIN COURSE

PAN SEARED TASMANIAN ATLANTIC SALMON <i>SPRING PEAS, BEANS, ASPARAGUS, TARRAGON AND DILL CREAM SAUCE</i> <i>~ Our fish is sustainably ocean farmed ~</i>	38
BRAISED DUCK LEG AND COTECHINO SAUSAGE <i>SAUTÉ OF MUSHROOMS, CONFIT SHALLOTS, SPINACH, WHITE BEAN PURÉE</i>	38
CHILI AND PRAWN LINGUINE <i>CAPSICUM, ARTICHOKE, CHILI, GARLIC, LEMON AND WHITE WINE</i>	37
GRILLED LAMB SHORT LOIN <i>DUKKAH SPICE, RED ONION AND FENNEL SALAD, HUMMUS PICKLED CUCUMBER</i>	38
GRILLED HALOUMI AND GRAIN SALAD <i>ROAST PUMPKIN, WALNUT, BLACK QUINOA AND FREEKEH</i>	36
CHAR GRILLED BEEF RIB EYE <i>350 GRAM RIB EYE, ASPARAGUS, CELERiac PURÉE, ROCKET, HORSERADISH BUTTER, JUS</i>	42

*S*IDE DISHES

CHIPS WITH MOROCCAN SALT <i>SIDE OF AIOLI</i>	9
GARDEN SALAD <i>LOCAL SEASONAL PRODUCE</i>	9
SEASONAL GREEN VEGETABLES <i>SAUTÉED WITH BUTTER AND HERBS</i>	9



*D*SSERTS

<i>CHOCOLATE FLOURLESS FUDGE CAKE</i> <i>WHIPPED CRÈME FRAÎCHE, SALTED HONEYCOMB, COFFEE SYRUP</i>	16
<i>COCONUT PANNA COTTA</i> <i>TOASTED COCONUT, PINEAPPLE SYRUP, PINEAPPLE, KIWI AND MINT SALSA</i>	16
<i>BURNT HONEY PARFAIT</i> <i>CHOCOLATE OIL, MACADAMIA PRALINE CRUMBLE</i>	16
<i>WHITE CHOCOLATE AND CHAMOMILE MOUSSE</i> <i>PEAR AND CHAMOMILE GEL, PISTACHIO CAKE, CRISPY RICE NOODLES</i>	16
<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

