

DINNER

BREADS

Naan Bread w/ <i>Horseradish Scented Hung Yoghurt & Hommus</i> (V)	12.5
Stone Baked Artisan Sourdough w/ <i>Smoked Truffle Butter</i> (V)	12.5
Grilled Turkish Bread w/ <i>Mushroom Pate & House Made Dukkha</i> (V)	18.5

TO START

Sydney Rock Oysters (GF/LF) <i>Natural w/ Fresh Lime 4.9ea</i> <i>w/ Mignonette Dressing 5.2ea</i> <i>Tempura w/ Japanese Dressing 5.2ea</i>	
Confit Duck & Cabbage Spring Rolls (2) w/ <i>Sweet Soy & Lime Dipping Sauce</i> (LF)	9.5
Smoked Cheddar & Pumpkin Arancini w/ <i>Aioli</i> (5) (V)	17.5
Crispy Spiced Chicken Strips <i>w/ Roasted Garlic & Sriracha Dressing, Cipollini Onion & Winter Leaves</i> (GF/LF)	17.5
Crispy Spiced Shredded Brisket W/ <i>Kimchi & Sriracha</i> (GF)	18.5
Soup Of The Day See Your Waiter For Todays Selection Served w/ <i>Warm Turkish Bread</i> (V/GF*)	18.5
Roasted Aubergine w/ <i>Garlic, Macadamia Nuts & Pepper Leaf Sauce</i> (GF/LF/V)	19.5
Roasted Pork Belly w/ <i>Pickled Kohlrabi & Japanese Dressing</i> (GF/LF)	19.5
Seared Prawns In A Thai Coconut Reduction w/ <i>Saffron Rice</i> (GF/LF)	19.5
Baked Double Cream Brie w/ <i>Chef's Chorizo Jam, Braised Quince & Artisan Crackers</i>	21.5
Crispy Soft-Shell Crab w/ <i>Sichuan Eggplant & Shallots</i> (GF/LF)	26.5

MAINS

Potato Gnocchi w/ <i>Butternut Squash, Sage, Garlic & Caramelised Butter</i> (V)	28.5
Handmade Linguine w/ <i>Prawns, Prosciutto, Grana Padano, Peas & Roquette</i>	29.5
Grilled Halloumi <i>w/ Eggplant, Red Peppers, Dukkha, Butternut Squash & Truffle/Garlic Oil Powder</i> (V/GF)	29.5
Apple & Almond Stuffed Chicken Roulade <i>w/ Fennel, Granny Smith Apple, Roquette Salad & Spiced Apple Reduction</i> (GF/LF)	29.5
Slow Braised Beef Cheek w/ <i>Shiraz Glaze & Soft Polenta</i> (GF)	31.5
Seared Duck Breast w/ <i>Roasted Cipollini Onions, Fondant Potato, & Charred Radicchio</i> (GF)	35.5
Caraway Infused Salmon Fillet <i>w/ Chickpea, Beetroot Salad & Horseradish Scented Hung Yoghurt</i> (GF)	35.5
Ling Fillet Poached In A Thai Coconut Broth w/ <i>Saffron Rice & Fresh Asian Flavours</i> (GF/LF)	38.5
400g Pork Sirloin w/ <i>Gratin Potato, Sichuan Eggplant, Mustard & Apple Chutney</i> (GF)	39.5
300g Wagyu Rump Steak Marble Score 8 w/ <i>Rosemary Potatoes, Grilled Baby Broccoli & Jus</i> (GF/LF)	49.5
Slow Roasted Lamb Shoulder To Share (2) <i>w/ Maple Mustard Glaze & Roasted Winter Vegetables</i> (GF/LF)	79.9

(GF) Gluten Free (V) Vegetarian (LF) Lactose Free
(GF*) Gluten Free Optional when advised

(Whilst we are happy to split your bill, please note a \$1 surcharge will apply per card transaction.)

SIDE DISHES

Potato Chips <i>w/ Chefs Secret Seasoning & Roasted Garlic Aioli (LF/V)</i>	Sml 8	Lge 14
Steamed Seasonal Vegetables (GF/V)	Sml 8	Lge 14
Winter Garden Salad <i>w/ Olive Oil & Balsamic (GF/LF/V)</i>	Sml 8	Lge 14
Carrot, Parsnip & Beetroot Chips <i>w/ Truffle Aioli (GF/LF/V)</i>	Sml 8	Lge 14
Roasted Kipfler Potatoes <i>w/ Garlic & Rosemary Salt (GF/LF/V)</i>	Sml 8	Lge 14
Haloumi Fries <i>w/ Sriracha & Roasted Garlic Aioli (GF/V)</i>	Sml 8	Lge 14

SAUCES & CONDIMENTS

Chimichurri, Gravy, Pepper, Dianne, Fresh Horseradish, Aioli, Parmesan, Hommus	3
--	---

LITTLE PEOPLES MENU

15

Available For People Aged Up To 14 Years
All Served With Choice Of Chips Or Steamed Vegetables
& Ice Cream For Dessert

Battered South Coast Flat Head (GF*)

Crispy Coated Chicken Strips (GF*)

Steak Sandwich *w/ Bacon, Lettuce & Cheddar Cheese (GF*)*

DESSERTS

White Chocolate Crème Caramel <i>w/ Winter Berry Compote (GF)</i>	17
Chef's Own Sticky Date Pudding <i>w/ Butterscotch Sauce & Vanilla Gelato</i>	17
Trio Of Artisan Gelato (V/GF)	14
Cinnamon Dusted Bao Doughnuts <i>w/ Peanut, Caramel & Pashmak</i>	17
Chefs Selection Of Artisan Cheeses <i>w/ Accompaniments For 2</i>	34
Extra Scoop Gelati/Ice Cream	3

LIQUEUR COFFEE

15

Australian (Rum) / French (Grand Marnier) / Italian (Amaretto)
Irish (Tullamore Dew) / Jamacian (Tia Maria) / Mexican (Kahlua)
Roman (Galliano) / Parisienne (Brandy)

(GF) Gluten Free (V) Vegetarian (LF) Lactose Free
(GF*) Gluten Free Optional when advised

(Whilst we are happy to split your bill, please note a \$1 surcharge will apply per card transaction.)