



Entree

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| Soup of the day, bread roll | 9.5 |
| Slow roasted cherry tomato and rocket bruschetta gf* vg* | 13.5 |
| Chef's Share Platter | 18 for two 25 for three |
| Smoked salmon terrine with dill caper and red onion gf* | 15 |
| 3 cheese and herb filo tart v | 13 |
| Moroccan chicken & crispy noodle with spinach, roasted cashews and chipotle dressing gf* | 14 |

Mains

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| Fish and chips, vinegar salt, tartare and lemon wedge | 23 |
| Roasted Mediterranean vegetable linguini with basil pesto v | 20 |
| Chef's market fresh fish gf* | 28 |
| Slow braised lamb shank with butter mash and rosemary and port jus gf | 26 |
| Chicken parmigiana, Napolitano sauce mozzarella cheese, chips | 24 |
| Butternut pumpkin, spinach and pine nut risotto gf vg* | 19 |

From the Char Grill

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| 250gm Sirloin of Beef with sea salt and cracked black pepper gf* | 27 |
| Lamb leg chop with rosemary and confit garlic gf* | 25 |
| Pork cutlet with coriander, fennel and green peppercorn brine gf* | 26 |

all served with balsamic tomatoes and jus with your choice of chips and salad or vegetables and mash

Sides

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| Fresh bread, balsamic vinegar and oil gf* | 6.5 |
| Garlic bread gf* | 8 |
| Rosemary and sea salt Chips, aioli v | 8.5 |
| Garden salad, seeded mustard vinaigrette vg | 6.5 |
| Sautéed greens, burnt butter sauce, shaved almonds vg* | 8 |

Dessert

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| Chef's daily special | 8.5 |
| Ice cream or sorbet | 6 |
| Cheese & port for two, Australian cheeses, crackers, dried fruits and Talijancich port gf* | 18 |

gf (gluten free) gf* (gluten free on request) v (vegetarian) vg (vegan) vg* (vegan on request)

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.