



Small Bites

Marinated olives	5.5
Chilli cheese straws	5.5
Courgette fritter with ricotta and mint	4.5
Wild mushroom arancini with aioli	3.5
Basil pesto, cherry tomato and feta tostada	3.5
Tasting platter of the above 5 items (for two)	21.5

Entree

Sweet corn soup with guacamole, prawns and blue corn chips	13.5
Sesame crusted chicken, roast cherry tomato, hummus, Serrano ham, chipotle mayo	17
Fresh fig with blue cheese mousse, hazelnuts, rocket and red wine syrup	16
Citrus cured salmon with herb salad, orange vinaigrette and horseradish cream	16
Heirloom tomato risotto with fresh goat cheese and fine herbs	15/28
Seared Zany Zeus haloumi with green pea and smoked almond salsa, pomegranate	15/28

Main

Roast pork loin with potato mash, baby carrots, salsa verde and crackling	30
Free range chicken breast with crispy potatoes, bacon, caramelized onions & green beans	30
Seared beef fillet, roast mushrooms, triple cooked chips, onion rings and café de paris	34
Line caught fish with Provencal baby potatoes, corn, green beans & aged balsamic	market \$
Goats cheese ravioli with zucchini, toasted almonds pumpkin puree and currants	31

Sides

Rocket and parmesan salad	9
Potato mash	8
Crispy potatoes with bacon & caramelized onions	7
Mesclun salad	6
Shoestring fries with aioli	7
Vegetables	6

Where possible we cook with free range, organic & locally sourced ingredients