

SHARE

WARM BREAD | 12

olive oil, pistachio dukkah, fig balsamic

HARISSA PUMPKIN HOMMUS (VE) | 17

flatbread, sumac, parsley oil

POTATO HASH (2) (V)(GFA) | 19

crispy potato rosti soldiers, avocado salsa, jalapeño aioli, lime salt, smoked cheddar

PAGNOTTA | 23

pagnotta bread, prosciutto, smoked wagyu beef, mozzarella, pickled onion, apricot and green tomato relish

SALT AND PEPPER SQUID | 23

romesco sauce, lime aioli

OYSTERS (3) (GF) | 19

pickled cucumber, charred lime

Kilpatrick sauce, Hahndorf bacon

BURRATA CHEESE (V) | 21

smoked honey and blueberries, macadamia, thyme, garlic bread

Please inform our staff of any allergies.
We take these very seriously, but cannot
guarantee meals without traces of allergens.

DF	Dairy Free		
V	Vegetarian	VE	Vegan
GF	Gluten Free	GFA	Gluten Free Available

MAINS

GRILLED SALMON (GF)(DF) | 35

bok choy, bean shoot salad, teriyaki sauce, black rice, sesame

GNOCCHI (V) | 33

smoked pumpkin cream, charred leek, macadamia and sage crumb, parmesan, parsley oil

CHICKEN BREAST (GF) | 36

pancetta, potato mash, piccata sauce, greens, confit tomato

YODER SMOKED PORK CUTLET | 39

potato rosti, mushroom sauce, red cabbage and Hahndorf bacon sauerkraut

STUFFED CAPSICUM (VE)(GFA) | 33

kipfler potato, gremolata, carrot yoghurt, spinach, mint and hazelnut soil

300G YODER SMOKED SCOTCH FILLET (GFA) | 50

chips, ranch style salad, onion rings

ADD SAUCE

gravy, mushroom, diane or pepper | 3

red wine jus | 4.5

SHARED MAINS

400G 12HR SLOW COOKED LAMB SHOULDER | 60

gremolata, jus

500G BEEF RIB EYE | 70

truffle mushrooms, jus

BARRAMUNDI AND KING PRAWNS | 70

garlic and cream reduction, fried capers

SIDES

FRIED POTATO (V) | 15.5

harissa yoghurt, chilli jam, za'atar

WHIPPED MASH POTATO (V)(GF) | 13.5

chives

ROASTED CARROT (V)(GF) | 11

ginger, lime, palm sugar

BROCCOLINI (V)(GF) | 13

burrata cheese, garlic butter, sesame

COS LETTUCE (V) | 11

green goddess dressing, parmesan, pear, walnut

CLASSICS

CHICKEN SCHNITZEL | HALF 23 | FULL 27

panko crumbed, chips, garden salad

BEEF SCHNITZEL | 29

panko crumbed, chips, garden salad

VEGAN SCHNITZEL (VE) | 28

chips, garden salad

ADD SAUCE | 3

gravy, mushroom, diane or pepper

ADD PARMIGIANA | 4

ADD VEGAN PARMIGIANA (VE) | 4.5

FISH AND CHIPS (GFA) | 30

tempura battered fish, chips, tartare, lemon, garden salad

SALT & PEPPER

AUSTRALIAN SQUID | 31

chips, lime aioli, lemon, garden salad

FRIED CHICKEN SANDWICH | 27

brioche bread, fried chicken, sesame slaw, chilli jam, jalapeño mayo, cheese, pickled onion

BEEF BURGER | 26

beef patty, cheese, lettuce, tomato, pickles, kewpie, bbq relish

ADD A GLUTEN FREE BUN | 3

PIZZA

HAND STRETCHED, 10 INCH

GLUTEN FREE BASE | 5

VEGAN CHEESE | 4

MARGHERITA | 27

tomato sugo, bocconcini, basil, parmesan

SOPRESSA SALAMI | 27

tomato sugo, sopressa salami, oregano, mozzarella

HAWAIIAN | 26

tomato sugo, pineapple, smoked ham, oregano, mozzarella

MUSHROOM AND KALE (V) | 29

cream sauce, mushroom, onion, kale, parmesan, mozzarella

CHICKEN, LEEK, AND PANCETTA | 29

cream sauce, chicken, leek, pancetta, bocconcini

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SALADS

NOURISH BOWL (VE)(GF) | 26

pumpkin hommus, quinoa, spinach, cranberries, beetroot, avocado, sesame seed, roast carrot, raspberry vinaigrette

CAESAR SALAD (GFA) | 25

cos lettuce, Hahndorf bacon, parmesan, sourdough croutons, poached egg, anchovies, Caesar dressing

MEXICAN BOWL (VE)(GF) | 26

black rice, cos lettuce, chipotle aioli, corn salsa, avocado, pickled onion, nacho crumb

BEEF SALAD | 31

cucumber, lettuce, tomato, coriander, mint, cabbage, radish, wafu dressing, fried shallots

ADD CHICKEN | 7

ADD CRISPY CHICKEN | 8

ADD HARRIS SMOKED SALMON | 11

ADD HALLOUMI | 8

ADD FRIED TOFU | 7

DESSERT

TRIO OF GELATI (GFA) | 14.5

coffee, strawberry, mango, wafer

VEGAN CHOCOLATE CAKE (VE)(GF) | 14.5

vegan coconut ice cream, strawberry compote, hazelnut praline

BANOFFEE PIE (V) | 16

banana rum, chantilly cream, banana dulce de leche, dark chocolate

CHEESE PLATE (V) | 24

smoked cheddar, camembert, blue cheese, charcoal cracker, blueberry jam, dried apricot

AFFOGATO | 11

espresso shot, vanilla ice cream

ADD A SHOT OF FRANGELICO | 6

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