

# 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.

15% surcharge applies on public holidays.

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

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## 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

## 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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