







CHECK WITH OUR TEAM FOR TODAY'S SPECIALS

-  Gluten free
-  Vegetarian
-  Vegan
-  Dairy free

SMALL PLATES		LARGER PLATES	
Sweet + sour mixed nuts    	5	Grilled eggplant, roast capsicum pesto, puy lentils, preserved lemon, pinenuts, pomegranate molasse    	22
Pork scratching + chilli salt  	6	Free range chicken schnitzel, chips, salad + choice of pepper sauce, red wine jus	28
Warm marinated olives    	10	Free range chicken parmigiana, chips + salad	28
Fried pizza bites, prosciutto, parmesan cream, balsamic glaze	14	Braised lamb shoulder, cauliflower puree, broccolini, poached quince 	31
Rosemary & chickpea fritters + black olive salsa    	13	Rolled porchetta, silver beet, sweet onion, cider jus, apple puree, hazelnuts  	30
Sumac dusted squid, cucumber salsa + caper mayo  	18	Baked polenta, oyster mushrooms, truffle oil, walnuts 	28
Smoked paprika hummus, fried chickpeas, pickled onion, house made flatbreads  	15	Market fish, braised white beans, kale, leek, lemon butter 	MP
Chicken parfait, fennel orange salad, pistachio, lavosh	18	250g sirloin, chips, salad + choice of pepper sauce, red wine jus, tarragon butter or trio of mustards	38
Burrata, tomato braised eggplant, capers + toasted sourdough 	20		
Smoked pork terrine, honey mustard, pear, sage + toasted sour dough	20		
SIDES	DESSERTS	KIDS	
Roast pumpkin, feta, pearl couscous, almonds + leaves 	9	Grilled ham & cheese flatbreads + salad	13
Potato mash, chives + confit garlic  	9	Free range chicken strips, chips + salad	13
Chips, salt + garlic aioli   	10	Mac & cheese	13
Roast broccolini, caramelised onion, lemon + pepitas    	10		
Pepper sauce / red wine jus  / tarragon butter   / trio of mustards    	2		
	Tasmanian sorbets     in a range of 3 flavours		
	Dark chocolate mousse, choc crumbs, strawberries 		
	Baileys semi freddo, mocha syrup, hazelnuts  		
	Cheese board - blue, cheddar, brie, dried fruit, quince paste + house lavosh		

