







CHECK WITH OUR TEAM  
FOR TODAY'S SPECIALS

-  Gluten free
-  Vegetarian
-  Vegan
-  Dairy free

SMALL PLATES		LARGER PLATES	
Sweet + sour mixed nuts    	5	Cajun blackened cauliflower, pea mash, dried olive salsa   	26
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	29
Confit garlic + parmesan doughnuts, tomato relish + cornichons 	15	Braised lamb shoulder, cauliflower puree, broccolini, poached pear 	32
Rosemary & chickpea fritters pickled artichoke + chives    	14	Rolled porchetta, silver beet, sweet onion, cider jus, apple puree, hazelnuts  	32
Sumac dusted squid, cucumber salsa + caper mayo  	18	Oyster mushrooms, garlic spanish onion, soft polenta, oregano, feta  	29
Smoked paprika hummus, fried chickpeas, pickled onion, house made flatbreads  	16	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	39
Burrata, tomato braised eggplant, capers + toasted sourdough 	20		
Smoked pork terrine, honey mustard, pear, sage + toasted sour dough	20		
SIDES	DESSERTS		KIDS (under 16)
Roast pumpkin, feta, pearl couscous, almonds + leaves 	11	Tasmanian sorbets     in a range of 3 flavours	9
Potato mash, chives + confit garlic  	10	Dark chocolate mousse, choc crumbs, strawberries 	13
Chips, salt + garlic aioli   	10	Pavlova, kiwifruit, cherry coulis, creme fraiche 	13
Roast broccolini, caramelised onion, lemon + pepitas    	11	Cheese board - blue, cheddar, brie, dried fruit, quince paste + house lavosh	30
Pepper sauce / red wine jus  / tarragon butter   / trio of mustards    	2		
		COFFEES	
		Zimmah Espresso Coffee	4.5
		Tea	4.5
		Soy milk	0.5
		Almond milk	0.5
		Decaf	0.5