

DINNER

jack cheese burger	17
w/ pickles, mustard, tomato, white onion and fries	
caesar salad	21
w/ grilled chicken tenderloins, avocado, cos heart, crispy bacon, garlic oil croutons and house dressing.	
smoked chicken breast salad	21
w/ organic quinoa, celery, roast cauliflower, eggplant, pomegranate, spiced pistachio and labne	
parppadelle pasta	22
w/ slow braised lamb shoulder, cream, pinenuts and black pepper	
seared tasmanian king salmon	25
w/ olive tapenade, artichoke, kipfler potato, chorizo, preserved lemon and capers	
barramundi fillet	24
w/ steamed broccolini, kipfler potato and lemon beurre blanc	
grass fed eye fillet	32
w/ watercress, prosciutto and truffle cream salad and fries	
wagyu rump	23
w/ bbq corn, avocado and lime tortilla, fries and chipolte aioli	
flash fried calamari	20
w/ cabbage and caper slaw, lemon yoghurt and fries	
baked field mushroom	21
w/ asparagus, haloumi cheese, roast baby beets and basil dressing	

SHARE PLATES (from 3pm)

bowl of prawn crackers w/ szechuan seasoning	7
edamame tossed w/ sea salt or chili sauce	8
shoe string fries w/ aioli	7
house made, pork and fennel sausage roll w/ green tomato preserve	11
3 peking duck and vegetable spring rolls w/ hoisin sauce	12
charcuterie board w/ smoked chicken breast, prosciutto, soft and hard cheese, piccalilli and bread	16
4 chicken tenderloin skewers w/ lemon yoghurt and spiced pistachio	12
3 lamb shoulder tacos w/ bbq corn, slaw and cucumber yoghurt	12
bowl of salt and pepper calamari w/ aioli	12
4 arancini w/ baby pea and prawn	12

SIDES

6

garlic sourdough
mixed leaf salad
roast potatoes
green beans & almond
broccoli & feta
french fries & aioli

one bill per table please. \$10 eftpos minimum

group booking & functions welcome