



## *Entrees & Bar Snacks*

<b>HOUSE-MADE CIABATTA</b>	9
with truffle mascarpone	
<b>TOASTED GARLIC CIABATTA</b>	9
add cheese \$2	
<b>PARMESAN AND ROSEMARY POLENTA CHIPS</b>	9
with garlic mayo	
<b>THICK-CUT CHIPS</b>	10
with paprika salt and garlic mayo	
<b>EDAMAME</b>	13
soy beans with chilli, garlic, and sesame oil	
<b>FLATBREAD AND HUMMUS</b>	16
with homemade Dukkah	
<b>ROASTED BEETROOT MOUSSE</b>	16
with goat's cheese, apple, and grilled bread	
<b>TERIYAKI CHICKEN SKEWERS</b>	17
with sesame and kimchi mayo	
<b>ARANCINI</b>	17
truffle, mushroom, and mozzarella with garlic mayo	
<b>BARBEQUE PORK SLIDERS</b>	18
with cheddar, chipotle sour cream, and pickled cabbage	
<b>CRISPY CALAMARI</b>	18
served with radish, saffron aioli, and pickled red onion	

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## *Burgers*

<b>SOUTHERN FRIED CHICKEN BURGER</b>	22
with blue cheese mayo, mesclun, and hash browns - add: bacon (\$3) or cheese (\$2.5)	
<b>STEAK SANDWICH</b>	23
with mushroom, mayo, and pickled red onion - add: bacon (\$3) or cheese (\$2.5)	
<b>WAGYU BEEF BURGER</b>	23
with beetroot relish, onion rings, mesclun, and pickles - add: bacon (\$3) or cheese (\$2.5)	

## *Mains*

<b>WARM QUINOA SALAD</b>	23
with beetroot, orange, goat's cheese, green beans, and walnuts	
<b>MEDITERRANEAN BEEF SALAD</b>	24
with pumpkin, roasted capsicum, parmesan, and balsamic	
<b>SAFFRON AND MUSHROOM RISOTTO</b>	24
with Grana Padano and porcini dust	
<b>VENISON FETTUCINE</b>	25
with butternut, raspberry, and Grana Padano	
<b>CHICKEN BREAST</b>	28
with pumpkin, whitloof, baby carrots, and salsa verde	
<b>PORK BELLY</b>	30
with spiced carrot, brussels sprouts, chorizo, and lentils	
<b>MARKET FISH</b>	35
with potato fondant, fennel, and pea	
<b>BEEF FILLET</b>	36
with truffled potato croquettes, parsnip, and spinach	

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## *Sides*

<b>SEASONAL SALAD</b>	7
<b>ROASTED AGRIA</b>	8
with garlic and rosemary	
<b>BRUSSELS SPROUTS</b>	9
with chorizo and peanut	
<b>ONION RINGS</b>	9
with sweet chilli sauce	

## *Desserts*

<b>RASPBERRY AND DARK CHOCOLATE TRUFFLES</b>	4 each
<b>SINGLE MALT WHISKEY BRÛLÉE</b>	13
with almond biscotti	
<b>CHEF'S BROWNIE</b>	15
with raspberry coulis, peanut brittle, and vanilla ice cream	
<b>CHEESEBOARD</b>	Two cheeses 22
with lavosh crackers, quince, and walnuts	Three cheeses 30

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## *Kids Menu*



<b>KIDS PASTA</b> with tomato sauce or Bolognese	8
<b>KIDS BURGER</b> with fries	10
<b>KIDS FISH FINGERS</b> with chips and a salad	10
<b>KIDS CHICKEN NUGGETS</b> with fries and a salad	10

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