

To Start or Share

Olives with cumin & citrus zest	V / GF	\$6
House made soup accompanied by bread		\$9
Salt & pepper prawns with aioli	GF	\$16
Beef & mushroom rice paper rolls with sweet chilli dip	GF	\$14
Iceberg lettuce with blue cheese dressing, semi dried tomato, bacon & croutons	VO	\$14
Turkish bread with grilled chorizo & dip		\$14
Celeriac with chive mayonnaise, crisp pancetta & beetroot	VO	\$14
Ham & parsley terrine with pear and sultana chutney	GF	\$14
Slate tasting plate		\$28

Salt and pepper prawns, ham & parsley terrine, Turkish bread and dip, marinated olives, beef rice paper roll

From the Grill

Grill selection accompanied with a choice of mustards & horseradish plus a choice of Mushroom sauce, Red wine jus or Pink peppercorn with rosemary butter & a selection of one side dish

Cape Grim sirloin steak 250g	GF	\$39
Pure grass fed, hormone free beef from Cape Grim Tasmania		
Wagyu rump steak 300g	GF	\$42
Wagyu beef from Margaret River WA. Marble score 5		
Fillet steak 200g	GF	\$36
Selected MSA graded beef from Western Australia		

Mains

Main selection comes with your choice of side dish

Moroccan roast chicken and tahine yoghurt	GF	\$29
Lamb T-bone chops, tzatziki and lemon	GF	\$32
Confit duck leg with quince aioli	GF	\$32
Catch of the day with Balinese chilli sambal and lemon	GF	\$29
Linguini with chilli garlic squid and pecorino	GF	\$25
Mushroom open ravioli with truffle oil	V	\$25
Gnocchi with slow cooked pork belly with fennel seed, garlic and sage butter		\$26
Saffron risotto with green asparagus and pecorino	V	\$26

Sides to share

French bread and butter		\$3
Sliced carrot cooked in orange juice	GF	\$6
Broccolini	GF	\$6
Tabbouleh salad		\$6
Roast butternut pumpkin	GF	\$6
Asparagus	GF	\$6
Creamed garlic mushrooms and spinach	GF	\$6
Whisked mashed potato	GF	\$6
Roast kipfler potato with rosemary and garlic	GF	\$6
shoestring fries and aioli		\$6
Fat hand cut chips, sour cream and sweet chilli sauce	GF	\$6
Pear, walnut and gorgonzola salad	GF	\$6