

Entrée

Contemporary Prawn Cocktail – <i>classic prawn cocktail with a contemporary twist</i>	27.0
Soft Burrata Cheese with Rocket Pesto – <i>roasted cherry tomatoes, pistachio crumb, ciabatta toast</i>	24.5
Jambon-Beuree Flatbread – <i>prosciutto, mustard butter, shallots, flat leaf parsley, garlic confit, chopped cornachions and freshly cracked pepper</i>	23.0
Garlic Butter Flatbread – <i>rosemary, parsley and garlic butter</i>	19.0
Beef Carpaccio – <i>sautéed garlic mushrooms, kewpie mayo, salted cashews, rocket, parmesan, sesame and ginger dressing</i>	24.5
Gin-Cured Salmon – <i>blini potato pancake, mesclun salad, horseradish cream, lemon cheek</i>	27.0
Crispy Lemon Pepper Squid – <i>miso aioli and lemon cheek</i>	23.0

Sides

Tomato and Basil Salad – <i>cumin-pickled onions</i>	14.0
Green-leaf salad – <i>thyme vinaigrette</i>	14.0
Shoestring Fries – <i>tomato ketchup, housemade aioli</i>	14.0
Seasonal Vegetables – <i>garlic herb butter</i>	14.0
Pommes Puree (<i>mashed potato</i>)	14.0

Main

Spinach and Saffron Risotto – lemon-toasted fennel and homemade garlic butter	38.00
+ add six seared scallops	42.00
Cumin-Spiced Venison Leg – broad bean mash, green beans, potato rosti, baby spinach salad, bell pepper vinaigrette and paprika oil	40.0
Nduja Grilled Chicken Thigh – borlotti beans, turnip greens, nduja cream and salsa verde	40.0
Lamb Pappardelle – slow-cooked lamb shoulder with sauteed mushrooms, handmade pappardelle pasta, house-made ricotta and gremolata	45.0
Roasted Mushroom and Eggplant Ravioli – handmade ravioli filled with slow-roasted mushrooms, thyme, eggplant, roasted red pepper and soft herbs	36.0
Oven-Baked Catch of the Day – chargrilled courgette, wilted greens, pomms puree and salsa verde	45.0

From the Grill

Angus Ribeye (250g)	45.0
Lamb Backstrap Fillet (250g)	45.0
Chicken Supreme (250g)	42.0

All served on pommes puree with native spinach and silverbeet, oven-dried tomatoes, and sauce selection.

Choice of Sauce:

Peppercorn, Mushroom, Pan Red Wine Jus

Desserts

Warm Treacle Toffee Pudding – *black treacle and dates, toffee sauce, vanilla bean ice-cream* 19.0

Cocoa and Almond Brownie – *raspberry coulis, mixed berry compote, vanilla bean ice-cream* 19.0

Bumbu Infused Tiramisu – *Bumbu Cream liquor, mascarpone cheese* 19.0

Dark Ghana Chocolate Mousse – *Dark Ghana chocolate, orange-scented crème fraiche, pistachio praline* 19.0

Burnt Basque Cheesecake – *vanilla and orange syrup* 19.0

Liquid Desserts

Affogato –*vanilla bean ice-cream with a shot of espresso* 12.0
+ your choice of liquor 16.0-17.0

Chocolate Martini –*featuring vodka, chocolate liqueur, and cream* 22.0

Brandy Alexander – *featuring brandy, cream, crème de cacao* 20.0