

The Square Restaurant and Bar

Entrees

Herb Loaf (V)	15
House baked herb loaf brushed with extra virgin olive oil, rosemary salt and garlic butter	
Soup of the Day (V)	18
Soup of Day served with a bread roll and whipped butter	
Summer Caesar Salad (V, NF)	24
Lettuce, pecorino, roasted grapes, poached egg, brioche croutons, and semi-dried cherry tomato	
Braised Beef Croquettes	26
Served w/ wild rocket salad, pickles and chipotle aioli	
Chili & Garlic Tiger Prawns	28
Sautéed chili & garlic butter tiger prawns with smoked paprika ratatouille & char-grilled sourdough	
Twice-cooked Pork Belly (DF)	29
Served w/ crispy rice noodles, hoisin, kimchi mayo and sesame seeds	

Sides

Sauteed garlic butter smashed potatoes and spinach (V, GF, NF)	15
Levantine garden salad with zesty sumac, crispy pita (V)	15
Broccolini w/ sundried tomato tapanade, kalamata olives and dukkah (V, GF)	16
Skin-on homestyle chips with rosemary salt and garlic aioli	16
Honey glazed carrots and baby beetroot with thyme and crumbled feta (V, GF)	16

Mains

Rosemary Lamb Cutlets (GF)	48
Served w/ potato mash, roasted radish, rustic olive salsa verde and port wine jus	
Braised Pork Shank	44
Served w/ potato gratin, baby carrots, hazelnuts, pear and jus	
Pan-Seared Crispy Skin Salmon (GF)	46
Served w/ basil cherry tomatoes, buttered smashed potato and spinach, lemon aioli	
Porcini Mushroom Ravioli (V)	34
Pepperonata sauce, toasted walnut, swiss brown mushrooms, pecorino and basil oil	

From the Grill

Eye Fillet (GF, NF)	52
Grass-fed Angus, 200g	
Chicken Supreme (GF, NF)	39
Herb-marinated, 200g	
Rib Eye (GF, NF)	48
Grass-fed Angus, 250g	

All served w/ dauphinoise potato and thyme roasted portobello mushroom

*All served w/ choice of sauce;
Red wine jus (DF, GF, NF)
Green peppercorn jus (DF, GF, NF)
Creamy mushroom sauce (GF)*

Burgers

Grilled Beef Burger	35
with toasted sesame brioche bun, onion rings, lettuce, tomato, pickles, dijoniase, bacon jam and cheddar cheese served with fries	
Buttermilk Chicken Thigh	34
with toasted sesame brioche bun, red cabbage slaw, bacon jam and cheddar cheese served with fries	

Dessert

Summer Tart (V)	18	Chocolate Fondant (V)	16
with fresh berries and cherry custard		vanilla mascarpone, macademia white chocolate crumbs	
Lemon Cheesecake (V)	16	Cheeseboard (V)	26
		for two, local Artisan cheeses	

V = Vegetarian, VG = Vegan, DF = Dairy Free, GF = Gluten Free, NF = Nut Free