



Cheese Garlic Bread / \$15 V

focaccia smothered in garlic butter w/ herb oil

Soup of the Day / \$17 V

toasted rosemary focaccia bread

Sticky Hoisin Pork Belly Bites / \$25

celeriac puree, pickled red cabbage

Confit Duck Croquette / \$24

smoked paprika & carrot puree

Cajun Roasted Cauliflower / \$22 VG

sundried tomato pesto, feta, macadamia

Beetroot Cured Salmon / \$26

horseradish, crème fraiche, microgreens

Salt & Pepper Squid / \$26

pickled red cabbage, lemon mayo

Salads

Caesar Salad / \$22 GF

organic lettuce, aged parmesan, anchovies,
croutons, bacon, caesar dressing, poached egg

Peppered Steak Salad / \$25 GF DF

cherry tomato, spring onion, lettuce mix,
flaked almonds, honey soy dressing

Burgers

Angus Beef Burger / \$30

beetroot relish, burger sauce, brioche bun, bacon,
swiss cheese,
lettuce, fries w/ aioli

Crispy Chicken Burger / \$30

bacon, swiss cheese, brioche bun,
carnival slaw, chipotle mayo, fries w/ aioli

Nosh Vegan Burger / \$26 V

pumpkin & quinoa patty, lettuce, beetroot relish,
vegan aioli, fries

Pasta

Seafood Linguine / \$35

fresh linguine, mixed seafood, garlic, fresh herbs,
chilli

Beef Short Rib Ragù / \$32

slow braised short rib in red wine sauce

Portobello Mushroom Linguine / \$30 VG

linguine, confit onion, baby spinach, parmesan,
truffle oil

Sides / \$12

Duck fat potatoes

Creamed spinach

Steamed seasonal vegetables

Creamy garlic mushrooms

Mixed green salad

DF - dairy-free GF - gluten-free N - contains nuts V -vegetarian VG -vegan * - on request

PTO



Mains

Venison Medallion / \$42 GF

celeriac puree, braised radish, silverbeet, red currant sauce

Market Fish / \$40 GF

warm roasted vegetables & chickpea salad, spinach, salsa verde

Grilled Lamb Rump / \$42 DF

moroccan couscous, mixed mushrooms, chimichurri

Angus Rib-Eye Steak 300g / \$45 GF

w/ a choice of two sides and one sauce

(sauce: red wine jus, peppercorn sauce, mushroom sauce)

Tempura Fish & Chips / \$35

house slaw, lemon wedge, tartare sauce

Chef's Curry of the Day / \$30 DF

paratha & basmati rice

Desserts / \$ 19

Lime & Coconut Panna Cotta

red wine poached pear, crushed shortbread, nutty crunchy tuile

Sticky walnut Toffee Pudding / N

toffee sauce, vanilla ice cream

Dark Chocolate Marquise

mascarpone whipped cream, streusel crumb

Basque Cheesecake

vanilla bean cheesecake, mixed berry compote, chantilly cream

Hazelnut Espresso Martini Sliced / N

affogato ice cream w/ martini sauce

Ice Cream Sundae

chantilly cream w/ chocolate sauce or caramel sauce