



## Dinner Menu

### Starter | Entree

Mixed olives 9

Mixed roasted nuts 8

**GF 1/2 | 1doz freshly shucked local rock oysters, natural**  
w/ shallot & red wine vinegar 22 | 44

**Prosciutto & house- made chicken liver pate**  
fresh figs, sunflower seeds, sourdough croutons 22

**GF Roast pumpkin & kale salad**  
crispy chickpea, pomegranate, ricotta cheese 16

**GF Salt & pepper squid** w/ aioli sauce 18

**GF House smoked salmon**  
endive leaves, soft herbs, e.v. olive oil 22

### Main

**GF Crispy skin salmon fillet**  
tossed mixed leaves, quinoa, cherry tomatoes, ribbons of carrot & cucumber salad 32

**GF Pan-fried barramundi fillet**  
caramelised witlof, pumpkin puree, pancetta crisp 34

**Beer battered flathead and chips**  
w/ homemade egg tartar, mixed leaf salad 28

**GF Miso cured blue eye cod fillet**  
apple & radish salad, toasted walnuts 36

**GF Grilled pork loin (on the bone)**  
w/ sweet potato mash, sautéed silverbeet, sage & leek crisp 34

**GF 250g char-grilled sirloin**  
w/ creamy mashed potato, rocket & watercress, house made red wine jus 39

**Crispy skin pan-roasted duck breast**  
pilaf of brown rice, roasted fig, herb crisp 40

### Sides

Mixed leaf garden salad 12

Salted chips 9

Steamed beans 12

Steamed broccolini 12

Steamed broccoli 12