



Dinner menu

Starter | entree

Mixed olive 9

Mixed roasted nuts 8

GF 1/2 | 1doz freshly shucked Sydney rock oysters natural

w/ lemon & shallot vinegar

22 | 44

Mille feuille of caprese salad

king prawns, buffalo mozzarella, vine ripe tomatoes, ev olive oil, fresh basil stacked up with thin crispy bread

24

GF Prosciutto & melon

thinly sliced prosciutto Di Parma w/rock melon, water melon, wild rocket, feta

19.50

House-made chicken liver pate

sliced salami, kalamata olives, sliced croutons, cornichons

18

GF House smoked salmon

48hr cured Tasmanian salmon red vine baby sorrel, pomegranate, feta crumb

19.50

Main

GF Pan roasted NZ red snapper fillet

w/ fennel, segment of orange, radish, baby marche, homemade lemon dressing

46

GF Grilled Tasmanian salmon fillet

w/ avocado & confit salmon, pickled cucumber, cauliflower purée, micro herbs

36

Beer battered flathead and chips

w/ homemade egg tartar

28

GF Slow roasted rack of lamb

w/ smashed pea, broad bean, edamame, roasted cherry tomato, rosemary jus

42

Chicken saltimbocca: pan-fried thin sliced chicken breast wrapped with pancetta

w/ salsa verde, sweet potato chips

32

GF 250g chargrilled sirloin steak

w/ truffle mashed potato, house made red wine jus

42

Pasta of the day

please ask to your server

28

vegetarian menu available as well