

## Sharing

<b>Tomato &amp; Garlic Focaccia</b> burnt butter with orange salt	12
<b>Charcuterie</b> salami, prosciutto, cheddar, chutney, grilled sourdough, hummus, olives, cornichons	28

## Entrée

<b>Grilled Prawns</b> mango salsa, chili & raspberry puree (GF, DF, NF)	22
<b>Blue Cod Tacos</b> battered cod, burnt salsa, avocado puree, coriander, cabbage, crème fraiche (NF)	25
<b>Buttermilk Fried Chicken</b> pickled cucumber, pickling onion, sriracha mayo (NF)	16
<b>Grilled Haloumi</b> shallots, grilled apple, tomato & capsicum chutney, yuzu dressing (NF, GF, VG)	16
<b>Apple &amp; Avocado Salad</b> cucumber, radish, strawberries, candied walnut, peach puree, fennel, mint (V)	17

## Mains

<b>Ora King Smoked Salmon</b> (DF, GF, NF) grilled asparagus, grilled pineapple salsa, quinoa, smoked tomato, lemon dressing	39
<b>Grilled Mushroom Risotto</b> (GF, V, VGO) shitake cream, truffle, parmesan	29
<b>Silver Fern 300g Ribeye</b> (DF, GFO) fries, aioli, salad, burnt onions <i>Choose one sauce: garlic butter, beef jus, creamy mushroom</i>	45
<b>Harissa Lamb Rump</b> (GF, NF) pommes anna, zucchini, green pea & mint puree, mint jus, seared baby carrots <i>Served Medium Rare unless otherwise requested</i>	38
<b>Chicken Fettucine Carbonara</b> (NF) bacon, parmesan, parsley, basil	28
<b>Watermelon &amp; Tofu Salad</b> (VGO, NF, GFO, V) cos lettuce, smoked tomato, hempseed, croutons, pomegranate, house dressing	26
<b>Grilled Chicken Barbeque</b> (NF, DF) chicken breast, garlic Java rice, pickled salad, spring onion, house BBQ sauce	32
<b>Beef Burger</b> (NF) brioche, fries & aioli, salad, pickles, cheese, tomato, onion relish, burger sauce	28
<b>Vegetarian Burger</b> (NF) Plant base protein, brioche, fries & aioli, salad, pickles, cheese, tomato, onion relish, burger sauce	28

## Sides

<b>Fries</b> tomato sauce, aioli (DF, NF)	9
<b>Truffle Fries</b> tomato sauce, aioli (NF)	12
<b>Grilled Broccolini &amp; Cauliflower</b> fried garlic, sliced almonds, grilled lemon (V, DF, GF)	14
<b>Apple Cabbage Slaw</b> vegan mayo dressing, pine nuts (DF, GF, VGO)	13
<b>Heirloom Tomato Salad</b> radish, lettuce, cucumber, shallots, burrata, basil, balsamic (VGO, NF, GF)	18
<b>Smashed Baby Potatoes</b> thyme, butter, parsley (GF, NF, VG)	9
<b>Garlic Java Rice</b> (DF, GF, V)	8

## Desserts

<b>Crème Caramel</b> salted caramel & lime mascarpone, tuille biscuit, pistachio crumb, orange & lemon gel (GFO, NF, VG)	17
<b>Mango Mousse</b> white chocolate, chocolate soil, passionfruit glaze, matcha & raspberry mascarpone, raspberry gel (NF, VG, GFO)	15
<b>Ice Cream Sundae</b> cookies & cream, vanilla & chocolate ice cream, fresh fruits, burnt meringue, chocolate sauce, malt biscuit, crispy tuille	15
<b>Date and Toffee Pudding</b> butterscotch sauce, vanilla crumb, vanilla biscuit, vanilla bean ice cream, chocolate tuille, mixed berry compote	18
<b>Ice Cream Selection</b> <i>Choices available:</i> vanilla, chocolate, boysenberry ripple	4 per scoop
<b>Cheese Selection</b> smoked cheddar, brie, blue, chutney, crackers, breads, grapes	23



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GF – Gluten Friendly DF – Dairy Friendly NF- Nut Friendly V – Vegetarian VGO – Vegan Option VG – Vegan

We have a mixed use kitchen so menu items may contain, or come into contact with: wheat, eggs, peanuts, tree nuts, and dairy products.  
If you have any allergies or special dietary requirements, please let your server know