

share.

TRIO OF DIPS (VEG, VO, DFO GFO)

*beetroot hummus, babaganoush, tzatziki
served with olive focaccia and
Turkish bread, house made dukkha
and extra virgin olive oil*

\$17

GUACAMOLE BOWL (VGN, GF, DF)

mango pico di gallo and corn chips

\$20

KING PRAWN CEVICHE TOSTADA (GF,DF)

*guacamole, mango pico di gallo
pickled radish, toasted sesame seeds
coriander leaves*

\$21

salad.

ROASTED PUMPKIN SALAD (VEG, VO, DFO, GF)

*baby spinach, tzatziki sauce, crumbled feta
toasted pine nuts and sumac*

\$20

SPICED CALAMARI (VO, GFO)

*mixed leaves, mango, avocado, heirloom
cherry tomatoes, toasted almonds, red onion
and a coriander/lime/sriracha yoghurt dressing*

\$28

main.

BRAISED PORK BELLY (GFO, DF)

*braised in a tamarind, orange and chipotle stock
served with chargrilled corn puree, chipotle crema
and a coriander and cucumber salad*

\$32

CRISPY SKIN BARRAMUNDI (GF, DFO)

*green herbed pilaf rice, grilled asparagus
chipotle crema and mango pico di gallo*

\$37

CONFIT GARLIC FETTUCCINE (VGN, DFO)

*red chili, cherry tomato rocket,
toasted pine nuts, parmesan cheese
(add local king prawns \$16)*

\$23

TASMANIAN GRASS FED RIB FILLET 250g (GF, DFO)

*grilled asparagus, parsley potato gateau
confit cherry tomato
café Paris butter and red wine jus*

\$50

CHARRED CAULIFLOWER (VGN, DF, GF)

*beetroot hummus, fried chickpeas
mixed leaf, toasted pumpkin seeds*

\$25

sides.

GARDEN SALAD (VGN, DF, GF)

*mixed leaves, pickled radish, cucumber, tomato
red onion, capsicum, carrot
with lemon mustard dressing*

\$13

GRILLED ASPARAGUS (GF, DFO)

*parmesan cheese, confit heirloom cherry tomato,
toasted cashew nuts*

\$16

PAPAS BRAVAS (VEG, VO, GF, DFO,)

*in a spicy tinga sauce topped with crumbled feta
chipotle crema and coriander*

\$15

kids.

DINNER, ICE CREAM WITH TOPPING

SOFT DRINK / JUICE

\$20

FETTUCCINE (VO)

tomato based napoli sauce

CHICKEN NUGGETS & CHIPS (DF)

*breast chicken nuggets
served with chips*

FISH AND CHIPS (DF)

*beer battered Barramundi with
chips and tomato sauce*

dessert.

PECAN PIE

*caramel sauce, vanilla ice cream
and whipped cream*

\$17

CHOCOLATE BROWNIE (GF)

*brownie with chocolate fudge sauce, vanilla
ice cream and whipped cream*

\$17

PASSION FRUIT CHEESECAKE

whipped cream, fresh strawberries

\$17

COCKTAILS

HAZELNUT MARTINI

vanilla vodka, Baileys, hazelnut syrup

\$24

OOOO, SHE'S SALTY

*vodka, salted caramel Kahlua,
Liquor 43, coffee & salt*

\$24

WINES

2017 Josef Chromy Botrytis Reisling, TAS **\$20**

Rutherglen Estates Muscat, VIC **\$18**

NV Ramos Pinto Tawny Port, Portugal **\$18**

Galway Pipe Grand Tawny, Aged 12 years **\$20**

DFO= Dairy free option - GFO= Gluten free option
VO= Vegan option - VEG= Vegetarian - VGN= Vegan
GF= Gluten free - EF= Egg free

While we take great care,
we cannot guarantee allergen free preparation.