



SMALL PLATES

Pacific oysters half dozen, mignonette dressing (GF) 24

Garlic and cheese sourdough (V) 15

Mozzarella sticks, ranchero (V) 15

Corn tostadas, marinated reef fish, citrus (GF) 18

Chipotle chicken lollypops, blue cheese, celery leaf 16

Maple glazed pork belly, spiced apple jam (GF) 18

Garlic and prosecco prawns, lime emulsion (GF) 20

SALADS

Seasonal greens, goddess dressing,
candied walnut (GF, V) 18

Heirloom tomato, buffalo mozzarella,
balsamic (GF, V) 18

SIDES

Skin on fries garlic aioli (V) 10

Broccolini, confit tomato, Persian fetta (GF, V) 15

Duck fat roasted potatoes, aromatic salt (GF) 12

Wild exotic mushrooms, balsamic glaze (GF, V) 12

To Finish

Spanish Style doughnuts, gold callebaut ganache,
vanilla ice cream 18

Pavlova, seasonal fruits, passion fruit cream (GF) 18

Sticky date pudding, dulce de leche, walnut crumb 18

Cheese board, with dried fruits & nuts, quince, lavosh 18/28

MAIN PLATES

350g dry aged rib eye, café de Paris
butter, blistered green beans (GF) 45

**2017 Jim Barry Cabernet Sauvignon
Coonawarra, SA**

Slow cooked beef cheek, curried
cauliflower, blue cheese (GF) 35

**2018 Kooyong Massale Pinot Noir
Mornington Peninsula, VIC**

Twice cooked duck Maryland,
crushed peanut salsa, bamboo
shoots (DF) (GF) 35

**2016 Running with Bulls Tempranillo
Barossa Valley, SA**

Paperbark infused Barramundi, salt
bush & macadamia crumb, finger
lime, zucchini (GF) (DF) 32

**2016 Pierro LTC Semillon Sauvignon Blanc
Margaret River, WA**

Grilled chicken supreme, smoked
corn custard, bacon crumb (GF) 30

**2016 Freycinet Louis
Bicheno, TAS**

Potato gnocchi, wild mushroom
ragout, parmesan wafer (V) 28

**2015 Primo Estate Joseph d'Elena Pinot Grigio
Clarendon, SA**

Wines listed above are pairing
recommendations only not included in price,
additionally charges apply

GF-gluten free

V-vegetarian

DF-dairy free

15% Public holiday surcharge applies

Credit card surcharge processing fees apply to Visa, MasterCard, AMEX, Diners/JCB payments Patrons with food allergies, prior to ordering please inform your waiter and we will do our best to accommodate.

Season advise that all menu items may contain traces of allergens and will not accept responsibility.