

DINNER MENU

SHAREPLATES

Organic Sour Dough, Balsamic, Olive Oil	2
Toasted Turkish Bread, Olive Oil, Hummus, Warm Kalamata Olives	9
Fried Green Olives, Stuffed with Fetta Cheese, Roast Garlic Mayonnaise	8

ENTREES

	Twice Baked Cheddar Cheese & Spinach Soufflé	16
GF*	Serrano Ham, Blue Cheese, Fresh Figs, Rocket, Vincotta, Grissini	18
	House made Sour Cream & Eshallot Waffles, Tasmanian Smoked Salmon, Crème Fraiche	18
GF/DF	Coconut Chicken Salad, Cucumber Ribbons, Bean Sprouts, Chilli, Mint, Cashew Nuts, Sweet Potato	16 / 24
GF*/DF*	Chilli Salt Squid	16 / 24
DF*	House made Potato Gnocchi, Field Mushrooms, Sage Brown Butter, Truffle Oil, Shaved Parmesan	18 / 25

MAINS

	Salmon & Snapper Fishcakes, Buttered Spinach, Hot Tartare Sauce, French Fries	22
GF	Crispy Pork Belly, Mustard Mash, Prune & Apple Salad, Sage Jus	28
	Parmesan & Herb Crumbed Chicken Schnitzel, Sweet Potato Mash, Green Bean & Goats Cheese Salad	28
GF/DF*	Crispy Skin Salmon. Avocado, Pink Grapefruit & Watercress Salad, Fennel & Potato Rosti	29
GF/DF*	Grilled 200 Day Grain Fed Rib Fillet, Café de Paris Butter, French Fries, Salad	29

SIDES

	French Fries, Sea Salt, Aioli	7
	Steamed Greens, Shallot Butter	7
	Mixed Leaves, Lemon Dressing	7
	Roast Beetroot, Shaved Fennel, Soft Poached Egg, Mustard Dressing	9

GF	Gluten Free
DF	Dairy Free
DF*	Can be dairy free on request
GF*	Can be gluten free on request