

## DINNER

**Monday to Saturday 5.30pm- 9.30pm**  
**Sunday 5pm – 9pm**



Toasted ciabatta garlic bread (v)	6
Turkish bread doused with olive oil, fennel seeds, house dip & olives (v)	13

## ENTREES

½ dozen fresh Tasmanian oysters	blue mornay 18	kilpatrick* 18	natural* 16
Four half shelled QLD scallops with a ruby grapefruit & lime salad*	18		
Salt & pepper squid with asian greens and a chilli lime caramel	14		
Slow cooked wagyu beef cheek with rigatoni pasta, chorizo and mushroom	16		
Crumbed pork belly with parsnip puree & apple salad	16		
Warm salad of roast capsicum, green bean, fried potato, red onion & artichoke heart with a truffle vinaigrette*	15		
Baked ricotta tart with caramelized onion, roma tomato, shaved prosciutto and fig vincotto (v)	15		

## MAIN COURSE

Grilled barramundi on saffron potato with a watercress & cherry tomato salad*	31
Crispy skinned atlantic salmon served on a white bean ragout with roasted fennel*	29
Osso bucco on a fresh garden pea & roast capsicum risotto*	29
Coq au vin- Red wine braised chicken with herbed potato & baby carrot*	29
Seared eye fillet with creamy mash, portobello mushroom, fire roasted onion & a red wine jus*	34
House made parmesan gnocchi with fresh asparagus, baby caper, olive petal & a tomato sauce (v)	25
Risotto of roasted pumpkin, goats cheese, ricotta with a rocket & parmesan salad (v)*	26

## SIDES each 7

Shoestring fries with roasted garlic aioli (v)*
Garden salad with house vinaigrette (v)*
Mixed greens with roasted almonds (v)*

*\* gluten free upon request      (v) vegetarian/ vegetarian upon request*