



DINNER

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

Turkish bread doused with olive oil, roasted fennel seeds & house dip (v) 13

ENTREES

½ dozen fresh Tasmanian oysters kilpatrick* 18 or natural* 16

Baked ricotta tart with caramelized onions, roma tomatoes,
shaved prosciutto and fig vincotto (v) 15

Lamb tenderloin on a celeriac remoulade and sherry vinegar jus* 22

Italian meatballs with roast capsicum, eggplant, pappardelle and tomato coulis (v) 15

Salt & pepper squid on roasted garlic & potato puree, fresh lemon 14

Seared scallops on celeriac puree, apple and bacon salad finished with
a truffle vinaigrette* 19

Cured atlantic salmon with a salad of capers, water cress and straw potato* 14

MAIN COURSE

Piri piri roasted chicken breast with preserved lemon cous cous,
cucumber yoghurt & a tomato salsa* 29

Grilled barramundi on a warm bean salad, baby potatoes, tomato, olive petals,
roasted almonds & a citrus vinaigrette* 29

Crispy skinned atlantic salmon served with a saffron linguini of local prawns,
scallops, poached mussels & tomato coulis 32

Pork cutlet on creamed crushed potato, sautéed cabbage,
baby spinach & a sherry jus* 29

Seared eye fillet with truffle mash, wild mushrooms & red wine jus* 33

Risotto of roasted fennel with a rocket and parmesan salad
finished with vodka (v)* 25

House made parmesan gnocchi with fresh asparagus spears,
cherry tomato, torn basil & parsley & finished with lemon butter (v) 25

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*