



Oysters

\$5ea , \$24 ½ doz, \$42 doz

Available Natural, Kilpatrick or with Mignonette dressing

Small Plates

Crumbed Sicilian Green Olives (V)	\$16
Chilli Honey Glazed Chicken Wings (GFO)	\$19
Crispy Truffled Polenta Chips (GF)	\$18
Chicken Liver Pate, blood orange gel, fennel, orange and parsley salad, lavosh (GFO)	\$18
Prawn and ginger dumplings, nam jim dipping sauce	\$20
Chicken Adobo tacos, charred corn jalapeno salsa, chipotle mayo	\$18
Pulled pork sliders, red cabbage slaw, pickled apple (GFO)	\$18
Mac & Cheese Croquettes, smoky capsicum relish (V)	\$16

Large Plates

Potato Gnocchi, beef ragu, salsa verde, parmesan (GFO)	\$32
Shawarma spiced eggplant schnitzel, flatbread, spiced hummus (VG)	\$25
Panko Crumbed Chicken breast schnitzel, chips, salad (DF)	\$25
• Add Gravy, Mushroom, Pepper, Dianne or Parmigiana	+\$4
Roast pumpkin risotto, pepita salmoriglio, goats Cheese (V, VGO)	\$28
Battered Fish & Chips, Tartare, Mixed leaf salad	\$28
• Gluten Free crumb available upon request	
Seb's Steak Sandwich, grilled ribeye, rocket, caramelized onion, Swiss cheese Tomato and aioli, on Turkish bread	\$28
300gm Scotch fillet steak, creamy mash, steamed greens (GF)	\$40
• Add Gravy, Mushroom, Pepper, Dianne Sauce	+\$4

Sides

All \$12

Creamy Mash

Steamed Seasonal Greens

House Salad

Crispy Chips with Aioli and Tomato sauce

Desserts

All \$15

Sticky Fig Pudding, butterscotch sauce, vanilla bean ice cream (V)

Tiramisu, Coffee and Kahlua sponge, mascarpone, chocolate (V)

Coconut panna cotta, palm sugar roasted pineapple (GF, DF)