

## STARTERS

### HOUSE MADE FOCACCIA 9

burnt butter creme fraiche

### MARINATED OLIVES (GF, DF) 11

## ENTRÉE

### JAMON SERRANO BRUSCHETTA - 24

whipped ricotta, compressed melon, brewery bread

### OX HEART TOMATO CARPACCIO, NECTARINE, CHILLI HONEY (V | GF | H) – 20

whipped ricotta, smoked paprika, eschalot

### CHARRED CALAMARI (GF| H) – 30

*Origin : South Australia*

Broad bean, garlic chive, fermented chili yuzu kosho

### MUD CRAB WONTON (H) - 28

*Origin : Tasmania*

House made mud crab wonton, shellfish bisque and balsamic pearls for a sweet-acidic pop.

## MAINS

### ROASTED TOMATO SOUP (VG | H) - 20

Organic Sourdough, baby basil, dukkha

### SQUID INK SPAGHETTI CACIO E PEPE (H)- 32

Pecorino Romano and silky peppery sauce.

### DUCK A LORANGE, POMMES PAILLE (GF | H) – 42

Confit Duck leg, orange marmalade

### RED WINE BRAISED LAMB SHANK (GF | H) - 46

Mashed potato, caramelized heirloom carrot

### MONK FISH BOUILLABAISSSE (GF | H) – 52

*Origin : New South Wales*

Mussel, tiger prawn, confit fennel, chat potato

## SIDES

### MUSSEL ESCABECHE, PICKLE, HOUSE FOCACCIA (H) – 20

*Origin: Spain*

Tender mussels marinated in a bright, lightly spiced vinegar dressing

### BUTTER LETTUCE, PICKLE SHALLOT, BALSAMIC DRESSING (VG | GF | H) – 12

### MASH POTATO, HAZELNUT BUTTER (V | GF | H) – 16

**OPENING HOURS** Monday to Saturday, 6:00pm – 9:30pm

Surcharge applies to all credit card transactions

# A LA CARTE MENU

## GRILL

### RIVERINA ANGUS RUMP FILLET (GF | H) 250GR 49

### PINNACLE TOP STRIPLOIN 250GR (GF | H) 49

### FREE RANGE CHICKEN SUPREME 250GR (GF | H) 39

### 3 Point Lamb Rack (GF | H) 50

Served with Hasselback potatoes & seasonal greens

### CHOICE OF SAUCE

Gravy (GF, DF, H)/ Red Wine Jus GF, DF, H) / Mushroom Sauce (GF, H) / peppercorn sauce (GF, H)

## DESSERTS

### CARAMEL PANNA COTTA - 16

Chocolate soil, banana

### CREPE SUZETTE (H) - 18

French crêpes served with a warm orange-caramel butter sauce and a hint of liqueur

### ROASTED NECTARINE (H) – 18

Olive oil polenta cake, ricotta, sesame, marigold flower

### BRULEE MATCHA BASQUE CHEESECAKE (GF | H) 18

Strawberry compote

### SELECTION OF ICE CREAM / SORBET (GF) (DF) (V) 18

your choice of trio of ice cream or sorbet served with berries & panatela

### ARTISAN CHEESE PLATTER

#### SOFT CHEESE 9

#### HARD CHEESE 9

#### BLUE CHEESE 9

served with crackers, lavosh, grissini, quince paste

---

#### LEGEND

V Vegetarian

GF Gluten Free

DF Dairy Free

VG Vegan

H Halal