

DINNER



SHARE PLATES

Pita bread, zaatar, olive oil, pumpkin hummus, pine nut, soft herbs (DF, V, N) | 14

Trio dips, Schiacciata bread, muhammara, mint labneh, baba ganouj (V) | 18

Antipasti, prosciutto, beef bresaola, peppercorn salami, stuffed bell peppers, mixed olives, cornichon, rosemary grissini, Tuscan flatbread | 28

SMALL PLATES

Nicoise Salad, yellow fin tuna, Gatton tomato, kipfler potato, green beans, Sicilian olive, boiled egg, preserved lemon dressing (GF, DF) | 18

Calamari, squid ink emulsion, fennel, rocket, crispy eschallot, preserved lemon (GF, DF) | 18

Lebanese spiced chicken skewers, cous cous, sumac, lemon, soft herbs (DF) | 18

Fattoush salad, heirloom tomato, cucumber, radish, capsicum, lettuce, crisp flatbread (DF, V) | 14

Falafel, pumpkin hummus, kale tabouli, coriander, eschallot (GF, DF, VG) | 18 E | 28 M

Soup of the day, sour dough, whipped herb butter (V) | 16

Fremantle long leg octopus, chorizo, muhammara, green olive, grapefruit (N) **(S)** | 21

LARGE PLATES

Fish of the day, skordalia, fennel, cavolo nero, lemon, toasted almond, salsa verde (GF, N) | 38

Butchers cut, kipfler potato, truss tomato, whipped herb butter (GF) | 48

Porchetta, parsnip puree, pear & kale tabouli, glace de viande (GF) | 36

Mussel Provencal, pomme frites, rustic bread | 1kg 34 | 2kg 55

Moroccan chicken Tagine, olive, preserved lemon, sundried tomato cous cous (DF) | 32

Pyrenees Lamb rump, baba ganouj, asparagus, pipperade, pomegranate, pistachio, mint (GF, N) | 38

Pappardelle, puttenesca, heirloom tomato, olive, caper, rocket, pangritata (DF, V) | 26

- Add grilled chicken 5 - Add prawns 5

S – Signature dish | V – Vegetarian | VG – Vegan | GF – Gluten Free | DF – Dairy Free | N – contains Nuts

15% public holiday surcharge applies.

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STONEBAKED SOURDOUGH PIZZA

- Chilli Calabrese, anchovy, Kalamata olives, Basil | 30
Quattro formaggio, garlic, rosemary (V) | 28
Sicilian pork & fennel, ricotta, rocket | 30
Margherita, tomato, mozzarella, basil (V) | 26

SIDES

- Tabouli, pear, kale, quinoa, tomato, cucumber, eschallot (GF, DF, V) | 12
Kipfler potato, bacon lardons, thyme (GF) | 14
Sautéed seasonal vegetables (GF, V) | 14
Green garden salad (GF, DF, V) | 10
Pommes frites, aioli (GF, V) | 12

SWEET TREATS

- Revani, pumpkin & maple curd, almond praline, lemon yoghurt, fresh berries, baby mint (V) | 16
Nougat Parfait, pink grapefruit jelly, amaretti biscuit, nasturtium,
pistachio crumbs (GF, N) | 16
Baba au rhum, spiced, vanilla bean crème anglaise, (V) | 16
Mt Tamborine brie, blue, cheddar, fresh grapes, nuts, dried apple, pear and fig chutney, rosemary
grissini, sprouted grain lavosh, charcoal falwasser (V, N) | 30

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