

GRAZING

Natural Coffin Bay Oyster, Tabasco, Lemon (ea)	6.5
Four Cheese Arancini, Truffle Aioli (3 per serve) (v)	6
Buttermilk Chicken Drumettes, House Made Ranch	12
Moreton Bay Bug, Café De Paris Butter, Lemon (pes)	25
Charcuterie - Prosciutto Di Parma, Hot Sopressa, Smoked Ham	28
Salt & Pepper Squid, Aioli (p, df)	12
Marinated Olives, Sourdough (ve)	8

MAINS

300g Birchley Pork Chop, Charcuterie Sauce, Celeriac & Apple Remoulade	36
250g Black Angus Striploin, Chimichurri, Watercress	46
Chermoula Chicken Maryland, Lemon Couscous, Cavolo Nero, Vinaigrette	26
Caesar Salad, Soft Poached Egg, Prosciutto, White Anchovies, Parmesan, Sourdough (dfo, gfo)	22
Add Smoked Chicken / Prawns	8
Wagyu Beef Cheese Burger, Dill Pickle, Tomato, Lettuce, Burger Sauce, Fries (dfo, gfo)	24
Club Sandwich, Smoked Chicken, Gruyere, Bacon, Egg, Lettuce, Tomato, Fries (dfo, gfo)	26
Beer Battered or Grilled Fish & Chips, Tartare Sauce, Lemon (df)	28
Arrabbiata, Cherry Tomato, Chilli, Garlic, Basil, Pangrattato (v, nf, veo)	28
Add Smoked Chicken / Prawns	8

SIDES

Celeriac & Apple Remoulade, Chervil, Capers, Shallots	14
Slow Roasted Eggplant, Labneh, Pomegranate, Coriander (v, veo)	14
Parmesan, Truffle Fries, Parsley (dfo)	12

DESSERTS

Lemon Meringue Tart, Macerated Strawberries (gf, nf)	16
54% Callebaut Chocolate and Orange Torte, Frangelico Crème	16
Australian Cheese plate, Quince, Lavosh	28

v - vegetarian | ve - vegan | veo - vegan option | gf - gluten free | gfo - gluten free option
df - dairy free | dfo - dairy free option | nf - nut free | nfo - nut free option | pes - pescatarian