

Restaurant Menu

Sourdough, Olive Oil, Balsamic (GF*, V) \$8
Mixed Marinated Olives, Chili, Garlic, Olive Oil, Lemon (GF, DF, V) \$15

Burrata, Peperonata, Basil (GF, V) \$20
Prosciutto, Olive Oil, Fresh Herbs (GF, DF) \$15
Chicken Paté, Marmalade, Melba Toast (GF*) \$18

Whipped Ricotta, Local Honey, Cracked Pepper, Grilled Flatbread (GF*) \$15
Kingfish Ceviche, Butter Milk, Green Oil, Pickled Cucumber (GF) \$22
BBQ Prawns, Tomato Vinaigrette, Pangrattato, Lemon (GF*, DF) \$22
Roasted Cauliflower, Sesame Sauce, Fig, Pepitas, Pomegranate Molasses (GF, DF, V) \$19
Beef Carpaccio, Anchovy Mayonnaise, Cornichon, Fried Capers (GF, DF) \$20

Black Angus Flank Tagliata, Green Sauce, Red Wine Jus (GF, DF) \$42
Pan Seared Barramundi, Caponata, Pine Nuts (GF, DF) \$41

Lamb Shoulder, Tahini Yoghurt, Pickled Onion, Harissa Oil (GF) \$42
Scampi, Saffron Risotto, Preserved Lemon, Fennel, Fresh Herbs (GF, DF) \$42

Crab Fettucine, Tomato, Chili, Garlic, Fresh Herbs (GF*, DF) \$40
Butternut Squash Risotto, Burnt Butter, Sage, Walnuts, Grana Padano (GF, DF*, V) \$38

Char Grilled Baby Cos, Anchovy Mayonnaise, Breadcrumbs, Grana Padano (GF*, DF) \$19
Green Beans, Crème Fraiche, Lemon, Dill (GF, DF*) \$18
Potato Bake, Cream, Grana Padano (GF) \$18
Shoestring Fries, Aioli (GF, DF) \$15

Baked Saffron Pear, Spiced Ice-Cream, Almond Crumb (GF*, V) \$16
Sticky Date Pudding, Burnt Butterscotch, Mascarpone (V) \$16
Passionfruit Ice-Cream, White Chocolate Crumb, Raspberry (GF) \$16
Denman Chocolate Bar, Dark Chocolate, Salted Caramel, Popcorn, Biscuit (V) \$16
Appleschmarrn, Shredded Apple, Cranberries, Vanilla Bean Ice-Cream (V) \$24
Cheese Board, Quince Paste, Peppered Pear, Lavosh
One Cheese \$18 / Two Cheese \$25 / Three Cheese \$32

Kids Menu Available

Bar Menu

Beef Burger
Caramelized onion, Cheese, Pickles, Lettuce,
Mustard, Tomato Sauce (GF*, DF*) / \$22

Balsamic Mushroom Burger
Roasted Capsicum, Haloumi, Pesto (V,GF*,DF*) / \$20

Cajun Chicken Burger
Pineapple, Cheese, Lettuce, Aioli (GF*, DF*) / \$22

Southern Fried Chicken
Dill Pickles & Ranch (GF) / \$24

Chips
Served with Aioli/ \$14

**MAKE YOUR RESTAURANT
BOOKING HERE**

