

small eats

House Bread - ve 	3
Garlic Bread - v 	4
Cheesy Bread - v 	5
Marinated Olives - gfo, ve selection of local olives	4
Almonds - gfo, ve 	4
Lomo - gfo loin	6
Salami - gfo all parts	6
Osso collo - gfo neck	5
Salumi Board selection of cured meats	15
Seared Beef - gfo w/ tomato, cucumber, onion & mustard aioli	8
Melted Provolone - gfo, v w/ chargrilled house bread	9
Classic Slider pulled pork, cos lettuce, cherry tomato & dijon aioli ...	7
Croqueta smoked trout and spring onion with lemon	6
Prawn Pot w/ crusty bread	11
Meatballs pork & veal meatballs & tomato sugo.....	6
Arancini - ve mushroom and leek	6
Scallops w/ baba ganoush	14
Spicy Potatoes - gfo, v w/ spicy tomato sauce and aioli	5
Chorizo - gfo w/ romesco sauce.....	8
Garlic Mushrooms - gfo, v sauted in garlic & sherry vinegar.....	6
Teriyaki Skewers - gfo grilled marinated chicken	7
Pork Belly - gfo w/ apple puree, fennel, fried leek & orange glaze	11

BIG eats

Vegetable Stack - ve crumbed zucchini, capsicum, red onion, baby spinach, nap sauce & parmesan	22
800g Spare Ribs - gfo marinated in exotic spices and served w/ dipping yoghurt and coleslaw	38
Risotto - ve baby spinach, sugar snap peas, shallots & garlic w/ vegan parmesan	24
Quinoa Salad - vo, gfo hot smoked ocean trout, asparagus & pomegranate w/ lemon mustard dressing	23
Thai Red Curry chicken, snow peas, red capsicum, basil in a coconut cream sauce w/ rice	22
Porcini Chicken - gfo wrapped in prosciutto w/ roasted baby radish, parsnip puree & port glaze	32
Lamb Shank - gfo slow cooked in tomato herbs and spices on fluffy mashed potato	31
Penne Pollo creamy white wine sauce w/ mushroom, shallots, garlic & baby spinach	24
Crispy Skin Salmon - gfo w/ lemon beurre blanc sauce and asparagus, spinach & roasted chat potatoes	29
Eye Fillet - gfo w/ french style butter sauce, roasted potatoes and green salad	35
300g Porterhouse - gfo chips, salad & your choice of sauce (garlic prawn sauce add \$6)	32
Beer Battered Fish and Chips salad & tartare sauce	23
House Made Beef Burger cheese, lettuce, tomato, bacon, tomato chutney	22
Schnitzel chicken or beef w/ chips, salad & your choice of sauce (parmigiana / hawaiian add \$2)	23
Salt & Pepper Squid beetroot glaze, chilli oil, chips, salad	25
Lasagne w/ shaved parmesan & salad	21

FEED ME UP **\$35 per person** (min 4 people)
OPTION See staff for full details

SIDES

Chips 	3
Haloumi Fries 	7
Salad 	3
Vegetables 	5
Sauce mushroom, gravy, dienne or pepper.	2

gfo - gluten free optional, vo - vegetarian optional, ve - vegan
 Please advise of any allergies as not all ingredients are listed

**\$2 per person Cakeage Fee applies when you bring
 your own celebration cake

SWEETS

Churros w/ chocolate sauce	10
Apple Crumble w/ custard	10
Pannacotta white chocolate, frangelico & raspberry w/ berry coulis..	11
Tiramisu our take on a traditional favourite	10
Chocolate Brownie w/ chocolate sauce & ice cream	12
Dessert Platter pannacotta, apple crumble & tiramisu	25