

CHEF'S SPECIALS

Cheese Board V \$32

*Assorted cheeses, quince paste, grapes , lavosh bread,
Dried fruit and nuts.*

Pumpkin & Quinoa Salad VEGAN GF \$21

*With maple and lime quinoa, green beans, toasted coconut flakes,
roasted almonds, coriander, black beans, broccoli florettes, & a house
made beetroot jam.*

Roast Duck Salad \$25

*With fresh mint & coriander, green beans, crispy onions, fresh chilli,
fried egg, green onion & a soy ginger dressing.*

Potato Gnochhi \$21

*With roast pumpkin, toasted hazelnuts, fried sage, in a burnt butter
sauce finished with a creamy goats cheese.*

Pesto Pizza VEGAN

*With cherry tomato, Spanish onion, button mushroom, mini roast
pumpkin bites, zucchini, topped with rocket & hummus (contains nuts).*

Thin 13" \$19 Thin 16" \$25 Thin 18" \$35

Risotto Al Funghi V \$24

*Mushrooms cooked in butter and fresh herbs, with white wine and
finished with picked parsley & taleggio cheese.*

Prosciutto Pizza

*With cheese & garlic herb base, fresh rocket, cherry tomato, and shaved
Granno Padano cheese & olive oil.*

Thin 13" \$19 Thin 16" \$25 Thin 18" \$35

Spaghettoni Vongole \$26

*Vongole cooked in butter and white wine, with fresh herbs and tossed in
a rich tomato sauce and fresh parsley.*

Spiced Chicken Supreme \$25

*With Israeli cous cous, currants, dried apricots, toasted almonds fresh
mint & coriander, wild rocket and radicchio leaves, with a garlic &
mint yoghurt.*

Crispy Skinned Pork Belly GF \$27

*With candied walnuts, crispy apple, blue cheese, braised fennel, balsamic
glaze, micro celery & beetroot puree.*

V=VEGETARIAN

GF=GLUTEN FREE

Please no variations to the menu, thank you.