

Specials

ANTIPASTI, SHARING & SIDES

BURRATA (V) - \$15

Pickled fennel, tapenade, nuts & seeds, mint, house baked focaccia

ROASTED CARROTS (GF) (V) - \$9

Stracciatella, almonds, currants, radish, mint, chilli oil

SMOKED BUFFALO MOZZARELLA (GF) (V) - \$17

Peperonata, black olives, basil, olive oil

SALAD

ROAST SWEET POTATO (VG) (GF) - \$19

Currant & almond slaw with a blueberry and coconut puree

GRAIN SALAD - \$19

Fregola, celeriac, parsnip, beetroot, pepita, sesame, almonds, parsley, quinoa, mint, goats curd & mustard vinaigrette

TOMATO, CROUTON, CHORIZO & HERB SALAD - \$20

Tomato, basil, oregano, butter beans & charred broccolini, crouton, red wine vinaigrette

PASTA & RISOTTO

RIGATONI (VG) - \$17

Zucchini cream, peas, lemon, ricotta, basil, toasted hazelnut crumb

PAPPARDELLE - \$18

Fat ribbon pasta, lamb ragout, green peas, parmesan & pangrattato

PRAWN RISOTTO (GF) - \$23

Cherry tomato, baby spinach, chilli and fennel butter

MAINS

ROAST PORK PORCHETTA - \$31

Crushed chat potato, beetroot jam, grilled asparagus, blue cheese cream and snow pea tendrils

STEAK SANDWICH - \$22

Grilled scotch fillet, pickled celery, snow pea tendrils, fried egg, crispy onion, black pepper & mustard mayonnaise, toasted sough dough and chips

SALMON (GF) - \$30

Celeriac puree, asparagus, radicchio, snow pea tendril, white anchovy butter

LAMB TOMAHAWK - \$35

Charred bullhorn peppers, marinated fetta puree, sweet potato shavings, buttered green beans

PIZZA

VEGAN HEMP BASE PIZZA - \$25

Pumpkin & sage puree, roasted spiced chickpea, sautéed zucchini & broccoli florets, Spanish onion, fresh lemon and rocket

DESSERT

PEAR & RHUBARB CRUMBLE PIE - \$11

Vanilla ice cream

