



\$60 per person

2 course choice menu

includes a house beverage
& side of your choice

\$70 per person

3 course choice menu

includes a house beverage
& side of your choice



SHARING

slow cooked lamb shoulder
w/ minted jus & red currants 80



msa grade rib fillet on the bone
w/ cowboy butter & wholegrain mustard 85



served with choice of any 2 sides



share plates / entrées

garlic & mozzarella pizza bread	V	14
baked goats cheese w/ baby figs / macadamia & rosemary crumble / sourdough toast	V	20
halloumi & avocado sliders (3)	V	15
korean pork & kimchee sliders (3)		18
pulled lamb pita / za'atar / yogurt / cucumber & tomato salad		19
mezze plate w/ cured meats / whipped hummus / flatbread / grilled vegetables & olives	DFO GFO	20
crispy squid w/ lime / almonds / chilli & curry leaf	DF	19
grilled swordfish skewers w/ green olive salsa verde	DF GF	20
soup of the day – please ask your waiter for today's fresh soup	GFO	16

grill

eye fillet 200g w/ red wine jus	DF GF	37
market fish w/ grilled lemon / balsamic truss tomatoes	DF GF	35
half roast chicken 'jerk seasoning' w/ lime yogurt	DFO GF	34
pork cutlet w/ chilli glaze & carrot puree	DFO GF	35

grill mains are served w/ grilled coz & lemon tahini dressing

mains

seafood linguini w/ fish / crab / squid / olive oil / garlic / chilli & parsley	DFO	31
beetroot risotto w/ mascarpone / asparagus / wild rocket & chives	V GF	28
fettucine & housemade bolognese w/ parmesan	DFO	26
grilled moreton bay bugs w/ black garlic butter / tomato, cucumber & crisp flatbread	DFO GFO	39



sides

fries w/ aioli	DF	V	9	
beans & broccolini w/ almonds	DF	GF	V	9
roast potatoes w/ garlic butter	DFO	GF	V	9
buttermilk onion rings w/ buffalo sauce	V	9		
field mushrooms & asparagus	GF	V	9	
baby cos salad w/ parmesan dressing	GF	V	9	
heirloom tomato & buffalo mozzarella salad	GF	V	9	

sweets

espresso cheesecake mousse / oreos and burnt caramel	GFO	18
gingerbread ice cream sundae / candy walnuts & white chocolate	GF	17
passionfruit panna cotta / compressed strawberries / fairy floss	GF	17
a selection of premium cheese & accompaniments - 2 cheese / 3 cheese	GF	16/20
virgin affogato / arabica espresso coffee / vanilla bean ice cream / biscotti	GFO	9
affogato with choice of liqueur:		15
frangelico / kahlua / tia maria / baileys irish cream / butterscotch		



Sharing

slow cooked lamb shoulder w/ minted jus & red currants

GFO DFO 80

msa grade rib fillet on the bone w/ cowboy butter & wholegrain mustard

GFO DFO 85

Served with choice of any 2 sides