

Stone ground polenta bread	\$1.00
Marinated olives	\$6.00 gf
Mushroom soup with truffled tapenade and croutons	\$8.00 v
Roast tomato and white anchovy bruschetta	\$8.00
<b>Entrée</b>	
Eel and potato fritter with crispy capers and beurre noisette	\$19.00
Baked goats cheese with beetroot and walnuts	\$18.00 vgf
Fish stew with tomato and saffron	\$19.00
Spaghetti with clams, chorizo and pangrattato	\$20.00
House made gnocchi with a winter ragout	\$22.00
Salami, artichoke and olive pizzette	\$18.00
Roast kangaroo with dutch carrots, dukkah & horseradish cream	\$19.00 gf
<b>Main Course</b>	
Swordfish with ratatouille, chickpeas & anchoiade	\$28.00 gf
Roast Snapper with fat chips and iceberg	\$32.00 gf
Baked eggplant with feta, pine nuts and cracked wheat	\$26.00 v
Chicken veracruzana with crispy polenta and jalapenos	\$32.00 gf
Pan seared Quail with a pea and pancetta risotto	\$32.00 gf
Braised lamb neck with skordalia, broad beans and toasted almonds	\$34.00
Pork schnitzel with braised red cabbage	\$29.00
300gm grass fed T-bone with paris mash & roast onion	\$34.00 gf
350gm grass fed rib eye with potato, green beans & mushrooms	\$49.00 gf
<b>Sides</b>	
Greens with almond butter	\$8.00 gf
Rocket & fennel salad with parmesan	\$8.00 gf
Fries & aioli	\$7.00 gf
Paris mash	\$7.00 gf
<b>Dessert</b>	
Rhubarb and cherry crumble with cherry crumble ice cream	\$15.00
Poached pear with chocolate and vanilla rice	\$15.00 gf
Chocolate and hazelnut tart with clotted cream	\$15.00
Eton mess with a berry compote and crème Chantilly	\$14.00
Apple ginger sorbet or lemon sorbet	per scoop \$3.50 gf
Selection of cheese with lavosh & muscatels	\$22.00