

DINNER MENU

Available from 05.30pm till 09.30pm only

ENTREES

SALADS | \$16.50 (v)

Green goddess: *avocado, peas, edamame, broccolini, cashew, quinoa, furikake*

Caesar salad: *baby cos, prosciutto, soft boiled egg, parmesan*

Add skewers

Chilli jam chicken **\$7.50**

or

Grilled Thai beef **\$7.50**

OYSTERS \$5.50 each or \$30.00 for 6

All freshly shucked & served with horseradish & mignonette

or

Tempura batter with siracha aioli,

or

Rockefeller

KOREAN FRIED BABY CHICKEN | \$15.50 (df)

Pickle mustard greens, furikake & hot mint

STICKY PORK BELLY BITES | \$17.50 (DF)

Pork belly bites with sticky sauce, red chillies, spring onion & chopped peanuts

BEETROOT TARTARE | \$14.50 (v)

Beetroot tartare, mango yolk, avocado, buttermilk dressing

SILVERFERN LAMB SWEETBREAD | \$16.50 (df)

Crumbed sweetbread, asparagus & watermelon

MAINS

EYE FILLET | \$37.00

Mushroom puree, beef cheek spring roll, watercress salsa Verde, garlic mash, texture of onions & peppercorn sauce

LAMB RACK | \$36.59

Lamb croquettes, pickle courgette, minted pea pesto, tzatziki, confit potato, dehydrated tomato & red wine jus

CURED PRAWNS | \$35.00 (nf)

Peas, potato sauce, edamame, tossed choy sum

BARBEQUE PORK RIBS | \$32.00

Pork ribs with coriander, radish, pear & peanut salad

VEGETARIAN TAGLIATELLE | \$28.00 (v)

Organic tagliatelle with parsley pesto & seasonal greens

300 Grams RIB EYE | \$39.00

Café de Paris, onion rings, blue cheese coleslaw, red wine or peppercorn jus

CONFIT DUCK LEG | \$33.50

Confit duck leg, red wine risotto, prunes, hazelnut, beets & basil emulsion

GOAN FISH CURRY | \$26.50

Coconut base fish curry with rice and poppadum

SIDES

<i>Skinny fries</i>	\$8.00
<i>Garlic skodalia</i>	\$8.00
<i>Onion rings</i>	\$8.00
<i>Seasonal veg</i>	\$8.00
<i>Green salad</i>	\$8.00

DESSERTS

KAHLUA PANNA COTTA | \$15.50

Summer berries, vanilla ice-cream

CHOCOLATE SLICE | \$16.50

Milk biscuit, pistachio gelato

CHAMBORD BERRY & COCONUT ESPUMA | \$14.50 (vegan)

Compressed fruit salad, berry sorbet

GELATO AND SORBET SELECTION | \$13.50

Pistachio gelato, triple chocolate fudge and berry sorbet

CHEESE BOARD | \$18.50

Selection of local cheeses, homemade, lavosh, Chutney, dried fruits

**Please advise wait staff of any allergies or dietary requirements when placing the order*

GF- Gluten Free NF-Nut Free DF-Dairy Free V-Vegetarian