

SMALL PLATES

ARANCINI BALLS (3)

spinach & ricotta w/ minted pea puree, buttermilk & feta cream, chilli oil (gfi, v) — \$16.5

CREAMY PRAWN TOSTADAS (3)

avocado mousse, crispy shallots, pickled onions, fresh chilli, sesame seeds, coriander lime dressing (gfi) — \$18

LAMB CARPACCIO

pickled onion, pomegranate balsamic, roasted halloumi, capsicum harissa dressing, dukkah, avocado oil (gfi) — \$21

CRISPY CHILLI SQUID

seasoned squid, wasabi mayo, asian soba noodle salad (gfi option) — \$18

CHICKEN WINGS

served with sticky sweet chilli, ranch dip, celery (gfi) — \$16.5

BABY BACK PORK RIBS

sticky honey & soy bbq sauce, toasted sesame — \$20

TEMPURA CAULIFLOWER

creamy horse radish & onion dip, pickled onions (gfi, v) — \$16.5

STEAMED MUSSELS

creamy coconut chilli lime broth, toasted ciabatta (gfi option) — \$20

FRIED HALLOUMI CHIPS

served w/ harissa dip (gfi, v) — \$17

FRIES

seasoned w sea salt & truffle oil, garlic aioli (gfi, v) — \$8.5

CRISPY FISH SLIDERS (3)

battered fish, pickled cucumber, chilli mayo, crispy capers — \$18

SHARING PLATTERS

MEZZE PLATTER

warm smoked cheese sauce, toasted ciabatta, selection of cured meats, hummus & pesto — \$30

CHARCUTERIE PLATTER

toasted ciabatta, warm olives, pickles, crumbled blue cheese, creamy brie, selection of cured meats, warm butchers' sausage, arancini balls — \$42

LOCAL FAVOURITES

CREAMY PRAWN TOSTADAS (3)

avocado mousse, crispy shallots, pickled onions, fresh chilli, sesame seeds, coriander lime dressing (gfi) — \$18

STEAMED MUSSELS

creamy coconut chilli lime broth, toasted ciabatta (gfi option) — \$20

If you have a special request, talk to your waitress, we will endeavour to meet your requirements.

While we do everything we can to ensure no contamination, please make sure you let us know if you have a food allergy.

v vegetarian **gfi** prepared with gluten free ingredients **gfi option** can prepare with gluten free ingredients

MAINS

BEEF SHORT RIB

slow cooked, truffle pomme puree, sauteed mushrooms, watercress, sherry jus (**gfi**) — \$33

SEAFOOD SPAGHETTI

blistered cherry tomatoes, marinated seafood, fresh basil, shaved parmesan, pesto crumb — \$29

487 BEEF BURGER

toasted brioche bun, house made Pattie, sticky chilli bacon jam, pickles, smoked cheddar, aioli & bbq sauce, served with fries (**gfi option**) — \$22

CLASSIC FISH & CHIPS

dill caper lime mayo, fresh garden salad, lemon wedge (**gfi**) — \$26

SIDES

garden salad w/ citrus dressing — \$6

potato pave — \$6

roasted cauliflower in cheese sauce — \$6

fries — \$5

arancini balls (2) — \$6

mashed potatoes w/ red wine jus — \$6

eggs (2) — \$6

red wine jus — \$3

LOCAL FAVOURITE - STEAK & EGGS

300GM Sirloin cooked to your liking with two eggs, fries & creamy mushroom sauce (**gfi**) — \$36

300GM SIRLOIN

cooked to your liking with your choice of

- potato pave, slow roasted vine tomatoes, creamed spinach, red wine jus (**gfi**) — \$38
- Classic two eggs, fries & creamy mushroom sauce (**gfi**) — \$36

CAULIFLOWER SALAD

turmeric spiced cauliflower, chickpea, roasted halloumi, celery, hazelnuts, pomegranate balsamic, citrus tahini dressing (**gfi, v**) — \$19.5

OPEN CHICKEN SANDWICH

avocado mousse, pickled cucumber, salad leaves, red onion, aioli and harissa, served with fries (**gfi option**) — \$22

PIZZAS (**gfi option**)

CHEESY GARLIC

confit garlic cream cheese, rosemary, mozzarella, basil pesto — \$11

CLASSIC MARGHERITA

cherry tomato, mozzarella, fresh basil (**v**) — \$18

MEATY

marinated beef, bacon, sausage, onion, mozzarella w/ bbq sauce — \$20

VEGO

baby spinach, halloumi, cherry tomato, confit garlic, mozzarella basil pesto (**v**) — \$22

SMOKED CHICKEN

baby spinach, avocado, bacon, onion w aioli — \$22

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