

## to begin with

flatbread & dips 18

## small plates

chorizo croquette 27  
chipotle mayo

cauliflower 28  
pinenuts, tahini lime yoghurt

calamari (I) 28  
dill & fennel mayo, citrus salt

mushroom truffle arancini (V) 24  
truffle mayo

## mains

250g grass-fed porterhouse 55

250g grass-fed eye fillet 60

truffle jus or red wine jus

chimichurri 4

beetroot risotto 38  
goats cheese, walnuts, beetroot leaf pesto

prawn linguini (I) 48  
chilli garlic

signature paella (M) 52  
seafood, chorizo

charred chicken 42  
artichoke velouté

wild mushroom gnocchi 39  
caramelized shallots, gremolata

## sides

baby cos caesar 15

broccolini 16  
almonds tarator, citrus salt

fries 15

potato & leek gratin 16

chargrilled pumpkin 15  
pesto, ricotta

## something sweet

tiramisu 18  
baileys, kahlua

apple pear crumble 18  
caramel ice cream

sticky date 18  
butterscotch, cookies & cream ice cream

cheesecake 18  
berry coulis, macadamia ice cream

cheese board 36  
local cheese (3), dried fruits, lavosh

affogato 20  
liqueur

seafood labeling legend - (A) Australian (I) imported (M) mixed origin

Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform us if you have a food allergy or intolerance.

15% service surcharge on public holidays.