

## STARTER

### Salt & Pepper Calamari \$18

Spicy sriracha mayo, greens, lemon

GF/DF

### Soup of the Day \$16

★

Vegetarian & non-vegetarian option

Please ask your server

\*GF bread available\*

### Satay Chicken Skewers \$18.5

Chicken marinated in satay sauce, greens  
minted yoghurt

GF

### Baked Feta \$18

V

Oven baked feta, manuka honey, walnuts,  
toasted ciabatta

### Pumpkin & Feta Flat Bread \$18

Pita bread topped with roast pumpkin, whipped feta,  
olive oil

V

## MAIN COURSE

### Caesar Salad \$20

Grilled chicken, crispy bacon, 6-minute egg,  
croutons, parmesan, baby cos, Caesar dressing

\*GF, DF option available\*

★

### Chicken Roulade \$35

GF

Chicken breast stuffed with spinach, ricotta, bell  
peppers, served with seasonal greens, red wine  
jus, your choice of potato gratin, rosemary truffle  
mash, or fries

### Potato Gnocchi \$30

Eggplant, tomatoes, chilli, parmesan cheese

\*DF, Vegan option available\*

V, GF ★

### Lamb Rump \$38

GF, DF

Lamb rump, sauteed nadine potatoes,  
sundried tomato, green beans, red wine jus

### Wagyu Beef Burger \$30

Wagyu beef, mustard mayo, lettuce, pickles,  
bacon, swiss cheese, in a brioche bun,  
served with fries \*GF option available\*

★

### Market Fish \$38

GF

Pan-fried fish of the day served on creamy  
spinach, tomato, finished with charred lemon

### Sumac Rubbed Pork Belly \$33

Steamed seasonal greens, potato gratin,  
apple ginger compote, red wine jus

GF

### Pumpkin Risotto \$35

Peas, parmesan, chives, pine nuts

\*DF option available\*

V, GF ★

### Eye Fillet 200g \$43

GF/DF

### Scotch Fillet 220g \$42

GF/DF

### Sirloin Steak 220g \$42

GF/DF

All grill items are served with your choice of:

Salad or vegetables | Potato gratin, mash, or fries  
Creamy mushroom sauce, chimichurri, or red wine jus

### Salmon \$42

Pan-roasted salmon, coconut rice, sauteed kale,  
Malvani sauce

GF/DF

## SIDES & SHARING

### Steamed Vegetables \$13

GF/VEGAN

### Seasonal Side Salad \$10

GF/VEGAN

### Roast Pumpkin \$18

Chilli crisp, parsley, mint

GF/VEGAN

### Potato Gratin \$10 | \$15

GF/V

## DESSERT

### Tiramisu \$15

Coffee soaked lady fingers, creamy mascarpone,  
cocoa powder

V

### Lemon Meringue Pie \$18

V

Zesty whipped cream, vanilla ice cream

### Pecan Chocolate Brownie \$15

Chocolate ice cream

V/GF

### Fried Banana Split \$18

V

Battered banana, trio of ice creams,  
strawberry sauce

V/GF ★

\*DF, Vegan option available\*