



DINNER MENU

Snack

Cheese, Salami, Chicken Liver Pate, Olive, Pickle, Lavosh, (serves 1-2) GFO NFO \$29

Sourdough, Vegemite Butter, Evoo, Balsamic DFO GFO VGO NF V \$8

Potato & Green Pea Samosas, Smoked Baba Ganoush, Red Capsicum DFO NF VGO V \$13

Mushroom Arancini, Truffled Potato Cream, Grilled Oyster Mushroom (3pce) GF NF V \$16

Prawn (/) Gyoza, Salsa Tonnata, Black Garlic, Fried Capers, Chilli Oil (4pce) DF VGO NF VO \$14

Beer Battered Chips, Roast Garlic Aioli DF VGO NF V \$8

Garden Salad, Maple Mustard dressing DF GF VG NF V \$8

Substantial

Smoked Duck Breast, Cranberry Duck Jus, Celeriac Purée, Fried Cauliflower, Jerusalem Artichoke Crisp
GF NF \$37

Beef Bolognese Lasagne, Smoked Scamorza
NF \$35

Truffle Gnocchi, Wild Mushroom, Sundried Tomato & Black Olive Tapenade, Plant-Based Béchamel
DF GF VG NFO V \$32

Sweet

Mandarin Pie

Mandarin Curd, Swisse Meringue, Lemon Skin Purée, Candied Grapefruit Skin
GF NF V \$16

Truffled Rice Pudding

Dark Toffee, White Chocolate & Tonka Bean Air
GF NF V \$16

*During peak periods, we're unable to accommodate menu changes to ensure timely service and consistent quality.
Thank you for understanding!*

Menu Compliance Notice

DF Dairy Free, GF Gluten Free, VG Vegan, NF Nut Free, V Vegetarian, O Option

Seafood Origin Key: A = Australian Seafood, I = Imported Seafood, M = Mixed Origin Seafood

Our kitchen handles food containing common allergens such as peanuts, tree nuts, dairy, eggs, wheat, soy, fish, and shellfish.

We cannot guarantee that any dish is completely allergen-free. Please inform our staff of any severe allergies or dietary restrictions before ordering.

Thank you for your understanding.