



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 Chutney DFO NF VGO V \$14

Beef & Truffle Ravioli, Sage Cream, Demi-glace, Pecorino Crumbs DFO NF \$15

Pork Gyoza, Sweet Chilli Satay, Yuzu Sesame, Kaffir Lime Oil (4pce) DF VGO NFO 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

Bordelaise Braised Lamb Shanks, Grilled Polenta, Chimichurri Sauce
GF NF \$37

Swordfish (I) Alla Siciliana, Bagna Cauda, Garlic Shards
GF NFO DFO \$37

Green Pea Velouté Risotto, Edamame, Asparagus, Manchego, Herb Butter
GF NF \$32

Sweet

Vanilla Pod & Passionfruit infused Seasonal Fruit Salad, Coconut Mousse, Red Fruits
DFO GF VGO NF V \$16

Dulce de Leche Basque Cheesecake, Smoked Banana Cream, Aged Rum Toffee
GF NF \$16

During peak periods, we're unable to accommodate menu changes to ensure timely service and consistent quality.

Dietary Key: GF Gluten Aware | NF Nut Aware | DF Dairy Aware | VG Vegan | V Vegetarian

Seafood Origin: A Australian | I Imported | M Mixed Origin

Dietary indicators are a guide only. Our kitchen handles common allergens including
peanuts, tree nuts, milk, eggs, wheat, soy, sesame, fish and shellfish.

Although every reasonable effort is made to accommodate dietary requirements, cross-contact may occur.

Guests with allergies or intolerances must notify staff before ordering.

Thank you for your understanding.