

DINNER MENU

available from 5:30 to late

STARTERS or SHARE

- trio of nibbles | pork scratchings, roasted nuts, mixed olives | **10**
- skinny fries for two | onion salt, aioli | **8**
- toasted sourdough | rosemary & garlic hummus, extra virgin olive oil & balsamic, butter | **12**
- pink pepper squid | lime aioli | **10 (six) | 15 (nine)**
- five spice chicken wings | daikon salad, garlic flakes, pink peppercorns | **12**
- roast pumpkin & red onion | cashew caramel, rocket | **12**
- confit duck pancakes | rolled in cucumber & hoisin sauce | **18**

MAINS

- eight hour slow braised beef | roasted vegetables, buttered kale, three day reduced jus | **26**
- six hour roasted lamb shoulder | dauphinoise potato, textures of carrot | **26**
- chicken & mozzarella roulade | parma ham, bacon & herb potato cake, tomato purée | **26**
- mediterranean ratatouille | crispy polenta cake, blistered tomatoes | **24**
- tagliatelle carbonara | bacon, mushroom, thyme, parmesan | **24**
- chef's risotto | please see our waiters for today's flavour | **24**

SIDES

- tomato, basil & mozzarella salad | balsamic glaze | **6**
- edamame | garlic, chilli, ginger | **6**
- mixed green vegetables | almond & citrus crumb | **6**
- rocket & parmesan salad | balsamic glaze | **6**
- sweet potato wedges | chipotle | **7**

BOARDS

- chef's cheeseboard for two | **25**
- 3 cheeses, apple & pear chutney, quince paste, roasted nuts, celery, toasted sourdough
- charcuterie | **25**
- truffled sopressa, smoked pancetta, jamon, piccalilli, apple & pear chutney, toasted sourdough

DESSERT

- house made banana bread | berry compote, chantilly cream | **8**
- textures of chocolate | light & dark mousse, fresh & frozen orange | **13**
- the jar | banoffee, peanuts, walnuts, brandy snap | **13**
- lemon meringue pie | deconstructed | **13**

*we kindly ask that there are no variations or substitutions with our dishes
for dietary requirements, please see our waiters*