



#### **tastes, salads & starters**

- marinated olives, baba ghanoush & toast **10**
- daily selected oysters with condiments **3.5 each**
- spring vegetable minestrone with basil pesto **13**
- salted blue eye croquettes, parsley salad & lemon hollandaise **21**
- salad of sumac spiced lamb, freekeh, pomegranate, shanklish & lemon yoghurt **21**
- fiore di burrata with trellis tomato salad & basil **19**
- lightly fried local southern calamari with coz, chili & romesco **21**

#### **pasta & risotto**

- spaghettini with tiger prawns, crab, garlic, chilli & olive oil **25/34**
- panfried potato gnocchi with roasted butternut pumpkin, fresh ricotta & sage **20/27**
- handmade spinach ravioli with milawa blue cheese, wild rocket & toasted pinenuts **20/27**
- sweetcorn risotto with basil & parmesan **20/27**

#### **main plates**

- salmon fishcakes with sorrel sauce **36**
- simply cooked fillet of local snapper with moghrabieh salad, harissa, roasted fennel, herbs & lemon **39**
- parmesan & herb crumbed veal cotoletta with kestrel potatoes, celery, black olives, capers & herbs **38**
- roasted whole baby chicken, grilled field mushroom, kale & truffled potato puree **39**
- herb crusted loin of lamb, baby vegetables, gnocchi, mint & lamb jus **39**

#### **from the grill**

all accompanied by dressed leaf salad, hand cut rustic twice cooked chips & your choice of condiments

- 180g grainfed sirloin 'minute' steak **30**
- 300g rangers valley grainfed rump **39**
- 250g victorian grassfed eye fillet **41**
- 350g victorian grassfed rib on the bone **42**

#### **condiments**

- béarnaise    bordelaise    pepper    mustards
- horseradish    simon's bbq sauce    harissa

#### **sides**

- creamy mash potato **8**
- roasted sweet potato with labne & herbs **9**
- baked field mushrooms with garlic & thyme **10**
- chinese cabbage coleslaw with palm sugar vinaigrette **8**
- shoestring fries **8**
- steamed snowpeas & sugar snaps **10**
- chopped cos salad with tomatoes, cucumber & goats cheese **10**

#### **dessert**

- today's selection of ice creams & sorbets **14**
- rockyroad ice cream sundae **14**
- vanilla crème brûlée **15**
- soft centred chocolate pudding with toffee ice cream **16**
- warm apple & almond crumble tart with vanilla ice cream **15**
- selection of local & imported cheese with lavoshe, quince jam & the bakers fruit bread **21**
- affogato with your choice of liqueur **16**
- coffee from genovese **4**
- teas from T2 **4**