



tastes, salads & starters

- marinated olives, baba ghanoush & sourdough **10**
- daily selected oysters with condiments **3.5 each**
- petuna smoked salmon, frisse, pickled cucumber, cauliflower cream, salmon pearls & nasturtium **21**
- lightly fried local southern calamari with rocket salad, lemon & harissa **21**
- tuscan vegetable & bean soup **13**
- spice crusted lamb brik with spinach, currants, pine nuts & carrot puree **21**
- middle eastern inspired freekeh & lentil salad with almonds, spiced cauliflower, sweet potato, shanklish & pomegranate **20**
- crispy fried thai soft shell crab salad with nam jim dressing **20**

pasta & risotto

- handmade spinach & ricotta ravioli with red pepper sauce, fried eggplant, wild rocket & pangrattato **20/27**
- roma tomato risotto with zucchini, chili & basil **20/27**
- spaghettini with tiger prawns, crab, garlic, chili & olive oil **25/34**
- panfried potato gnocchi with swiss brown & field mushrooms, brown butter & sage **20/27**
- linguine with wagyu beef bolognese **23/32**

main plates

- parmesan & herb crumbed veal cotoletta with lemon & calabrian fried potatoes **38**
- sumac spiced free range chicken breast with freekeh, almonds, kale, lemon yoghurt & pomegranate **39**
- chargrilled loin of lamb, smoked eggplant puree, grilled mediterranean vegetables, basil & olive jus **39**
- simply cooked fillet of cone bay barramundi, fricassé of mushrooms & potato with jus gras & thyme **39**
- salmon fishcakes with sorrel sauce **36**

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 scotch fillet **41**
- 250g victorian grassfed eye fillet **42**

condiments

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

sides

- chopped cos salad with tomatoes, cucumber & goats cheese **10**
- chinese cabbage coleslaw with palm sugar vinaigrette **8**
- baked field mushrooms with garlic & thyme **10**
- roasted cauliflower, middle eastern spices, currants, pine nuts & herbs **9**
- creamy mash potato **8**
- steamed asian greens with ginger, soy & sesame **10**
- shoestring fries **8**

dessert

- dark chocolate semi freddo, rum & raisin ice cream, biscuit, coconut ice **15**
- sticky toffee pudding, pear puree, butterscotch sauce & vanilla ice cream **16**
- vanilla crème brûlée **15**
- warm vanilla & raspberry almondine, chilled custard, lemon balm & raspberry sauce **15**
- rocky road ice cream sundae **14**
- today's selection of ice creams & sorbets **14**
- selection of local & imported cheese with oatmeal crackers, quince jam & the bakers fruit bread **21**
- affogato with your choice of liqueur **16**
- coffee from genovese **4**
- teas from T2 **4**