

Small



Pumpkin and sage arancini with tomato sugo, pecorino. <i>veg</i>	\$14
Slow-cooked Pork belly, cauliflower puree, caramelised onion. <i>GF</i>	\$16/\$26
Lightly Battered Zucchini Flowers stuffed with ricotta, spinach and served with tomato sugo	\$16
BBQ sticky pork ribs, sauteed greens, black sesame.	\$18/\$30
Soup of the Day with toasted ciabatta.	\$12
Chimichurri grilled chicken with carrot, red onion, coriander slaw. <i>GF</i>	\$16/\$26
Grilled bug tails with manchego, jamon, herbs. <i>GF</i>	\$18

Salads



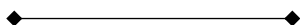
Cauliflower and mushroom with almonds, salad greens, blue cheese dressing. <i>GF/Veg</i>	\$19
Braised Fennel and orange with cranberry, pistachio, watercress, sumac. <i>GF/Veg</i>	\$18
Garden Salad with asparagus, peas, pecorino, salad leaves, white balsamic vinaigrette. <i>GF/Veg</i>	\$16
Roasted Beetroot with red onion, walnut, rocket, goats chevre cheese, balsamic glaze. <i>GF/Veg</i>	\$18

Large



Slow-Braised lamb shank, soft polenta, baby carrots, watercress.	\$26
Maple-Glazed corned beef, potato mash, seared brussel sprouts with horseradish butter. <i>GF</i>	\$24
Roasted chicken breast kiev with green beans, potato mash and green peppercorn sauce. <i>GF</i>	\$25
Fish of the day.	P.O.A
Slow-Braised goat ragu with pappardelle, finely grated manchego.	\$26
Mushroom and truffle ragu with tagliatelle, chestnut, finely grated manchego.	\$25
Pan fried gnocchi with asparagus, peas, creamy white wine sauce, pecorino. <i>veg</i> Add chorizo \$5	\$24
Pan fried gnocchi with tomato, garlic, basil, baby spinach, peas, pecorino. <i>veg</i> <i>served without pecorino, if desired vegan</i> Add chorizo \$5	\$22

Steaks



Grilled Flat-iron blade 300gm. <i>GF</i>	\$30
Grilled Strip-loin 400gm. <i>GF</i>	\$37
<i>Served with cauliflower puree, green beans, cafe de paris butter and red wine jus.</i>	

Sides



Potato mash	\$8
Green beans	\$8
Seared brussel sprouts	\$8
Mixed salad greens	\$8
Herb spice chips	\$8