



Dinner

Starters

Garlic and herb sourdough \$6

Olives plate

(Marinated olives, caramelised balsamic, dukkah) \$8

Mezze plate (for 2)

(Olives, chargrilled haloumi, semi dried tomatoes, eggplant, meatballs, and condiments)

Entrée \$16

Pan seared scallops, roasted capsicum and a beurre blanc sauce

Lamb, 3 points, served aside a rosemary and pumpkin tart

Pork belly, pressed, served with poached asparagus and a sweet pear puree

Tomato and beetroot tarte tatin, with goats cheese and balsamic

Main

Pan fried Atlantic salmon on a Paris mash, tomato, caper and olive salsa and a thyme white wine
beurre blanc \$32

Beef fillet served with spring vegetables, potato galette and a red wine jus \$32

Honey glazed duck breast, twice cooked, with braised fennel, mushroom and coriander
\$32

Vegetarian risotto served with marinated fetta \$29

Sides- beer battered chips, steamed vegetables, pear and rocket salad \$ 6

Desserts \$14

Lemon tart, served with vanilla bean ice cream

Chocolate hazelnut semi freddo served with a berry coulis

Cinnamon, vanilla pannacotta with cinnamon soil and espresso syrup

Strawberries mille feuille

BYO \$3pp

