

**starters**

- 18 | salmon ceviche, bbq corn salsa, avocado, chilli lime dressing & corn tostadas (gf)
- 18 | salt + szechuan pepper calamari with greens & chipotle mayo (gf\*)
- 18 | seared scallops with sautéed spinach, white wine velouté (gf)
- 18 | peking duck pancakes with cucumber & hoisin sauce
- 18 | lightly battered zucchini flowers filled with three cheeses & truffle honey (v)
- 18 | tuna tataki, white onion, edamame, puffed rice & ponzu sauce (gf)
- 18 | authentic Nepalese chicken momos with achar sauce and baby coriander (4)
- 19 | burrata cheese with fennel jam & toasted sourdough (v)

**mains**

- 30 | spinach & pine nut spaghettoni, stracciatella cheese (v)
- 33 | rigatoni with Italian sausage, fennel, basil, olives and pistachio
- 30 | beer battered market fish & chips with tartare sauce
- 30 | zucchini & haloumi fritters with smoked salmon, crème fraiche & mixed leaf (v\*)
- 35 | confit duck leg with cavolo nero and butter bean stew (gf)
- 33 | chicken fillet with creamy mushroom, leek & speck (gf)
- 33 | pan fried Barramundi fillet with soy ginger dressing & Asian greens (gf)
- 34 | nori crusted salmon fillet with cauliflower puree, charred broccolini, soy sesame glaze & field mushrooms (gf)
- 38 | premium riverine striploin with potato pavé & red wine jus

**sides**

- 3 | extra crackers (gf) (vgn)
- 7 | toasted sourdough bread (2) (vgn)
- 11 | steak cut chips with aioli & ketchup (vgn)
- 12 | hummus dip, zaatar, flat bread (vgn) (gf\*)
- 9 | chargrilled broccolini (vgn) (gf)
- 11 | side salad (gf) (vgn)
- 13 | taramasalata dip, flat bread\* (gf\*)

**dessert**

- 15 | chocolate mousse with brandy snap & strawberry
- 15 | sticky date pudding with PX butterscotch sauce & vanilla bean ice-cream (v)
- 15 | deconstructed apple crumble with honey & vanilla bean ice cream

**cheese board**

- 19 | a choice of 2 cheeses served with preserve & crackers  
soft blue stilton | Cow's Milk cloth aged cheddar | goat's fior di capra | soft double cream brie

**kids [aged 4-12yrs]**

- 10 | battered fish & chips | crispy chicken & chips | napolitana pasta

**tea**

- 4.5 | english breakfast, earl grey, indian assam, lemongrass & ginger, china jasmine, peppermint, chamomile

**\$65**

**lunch special**

choose  
1 starter  
1 main  
1 dessert + coffee or tea  
**\*\$69 with striploin\***

*\*one lunch special per person*

gf\* can be made gluten free upon request | gf = Gluten Free | v = Vegetarian, vgn = Vegan  
Please advise your waiter of any special requests or dietary requirements

10% surcharge applies on Sunday, 1.5% surcharge applies to all credit card payments  
5% gratuity fee for all groups of 8+