



lunch

daily 12 - 3pm

starters

each ^{1/2} doz. doz

- 5 / 25 / 45 pacific oysters from Coffin Bay served with fresh lemon - *available until sold out*
- 18 | salmon ceviche, bbq corn salsa, avocado, chilli lime dressing & corn tostadas (gf)
- 18 | salt + szechuan pepper calamari with greens & chipotle mayo (gf*)
- 19 | stracciatella cheese, pickled zucchini and anchovy on toasted sourdough
- 18 | peking duck pancakes with cucumber & hoisin sauce
- 18 | lightly battered zucchini flowers filled with three cheeses & truffle honey (v)
- 19 | tuna crudo, olive, capers, pistachio and orange zest (gf)
- 18 | authentic Nepalese chicken momos with aachar sauce and baby coriander (4)
- 19 | burrata cheese with fennel jam & toasted sourdough (v)

mains

- 30 | spinach & pine nut spaghettoni, stracciatella cheese (v)
- 35 | prawn and chilli chorizo conchiglie with parmesan cheese
- 30 | beer battered market fish & chips with tartare sauce
- 30 | zucchini & haloumi fritters with smoked salmon, crème fraiche & mixed leaf (v*)
- 35 | lamb rump cap, charred miso eggplant puree, grilled asparagus and soy jus (gf)
- 33 | peri peri chicken skewers, grilled corn salsa, burnt lemon and slaw (gf)
- 34 | pan fried Barramundi fillet, red curry sauce Asian greens, coriander and chilli (gf)
- 34 | nori crusted salmon fillet with cauliflower puree, charred broccolini, soy sesame glaze & field mushrooms (gf)
- 38 | premium riverine strip loin with duck-confit kipfler potatoes & red wine jus (gf)

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 (GF*)
- 15 | sticky date pudding with PX butterscotch sauce & vanilla bean ice-cream (v)
- 15 | yogurt panna cotta with summer berries (GF)

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+