
FROM THE GARDEN

Spring Vegetables ^{GF V}

w/ pickled radishes, parmesan crostini, sorrel apple gel & beetroot leaves 18

Heirloom Tomatoes ^{GF}

w/ pickled eschallots, basil, whipped feta, fried capers, croutons & olive oil 19

Broccoli Bowl ^{V*}

w/ puffed rice, tamari almonds, farro, fresh herbs & salted ricotta 20

Haloumi Salad

w/ saffron rissoni, pickled fennel & zucchini, roast capsicum, pomegranate & fresh herbs 24

Portabello Mushroom Risotto

w/ sauteed oyster mushrooms, rocket, parmesan & balsamic glaze 24

Spiced Cauliflower

Fried & served w/ chipotle mayo, fresh herbs & lemon 16

SIDES ^{GF V}

Broccoli Salad ^{V*} 12

Potato Fries w/ aioli 10

Tomato Salad 12

Sweet Potato Fries

Edamame w/ chilli salt 8

w/ sriracha mayo 12



GF - Gluten Free Available. V - Vegan. V* - Vegan available.
Please let our friendly staff know your requirements

LAND & SEA

Snapper Ceviche ^{GF}

Chilli lime and coconut snapper ceviche with fresh prawn crackers gem lettuce and chilli oil 20

Crispy Calamari

w/ preserved lemon aioli, beetroot chutney, rocket & french dressing 18

King Prawn Pasta

Spaghetti w/ chilli, broccolini, zucchini, garlic, fresh herbs & parmesan 26

Grain Fed Sirloin Steak ^{GF}

w/ watercress, lentil, shallot & horseradish salad, kipfler potatoes & garlic butter 29

Moroccan Lamb Shoulder

Braised lamb w/ pearl cous cous & preserved lemon salad, baba ghanoush & dukkah 28

Citrus Poached Salmon ^{GF}

Citrus & Olive oil salmon w/ grilled asparagus, poached free range egg, kipfler potatoes & lemon burnt butter 27

Pan fried Snapper ^{GF}

w/ crispy potatoes, charred peppers, olives, broccolini, broad beans & salsa verde 28

SWEET

Vanilla Yoghurt Pannacota ^{GF}

w/ fresh strawberries & balsamic caramel 15

Banoffe Pie

Banana tart w/ butterscotch & caramel choc cream 16

BUBBLES / WINE / BEER

Amanti Prosecco, Italy 14 / 68

Gratien & Meyer Brut, France 14 / 68

See Saw Sauv Blanc '16, NSW 14 / 68

Mount Macleod Chardonnay '17, VIC 14 / 68

Angas & Bremer Pinot Grigio '17, SA 12 / 58

La Petit Vanguard Semillon '17, SA 15 / 73

Honey Bear Chenin Blanc '16, WA 15 / 73

Architects of Wine Reisling '17, SA 17 / 83

Delinquente ` "Weeping Juan" Pet Nat '18 SA 17 / 83

Marq "Serious Rosé" Grenache '17, WA 16 / 78

Lansdowne Pinot Neuveux '17, SA (Chilled) 15 / 73

Sigurd "Red", Grenache '16, SA 17 / 83

Brackenwood Gamay & Pinot Noir '17, SA 16 / 78

Angas & Bremer Shiraz Cabernet '17, SA 12 / 58

Nick Spencer "Gundagai" Dry Red '17, NSW 17 / 83

Tap Beer

Young Henry's Natural Lager (4.2%) 9

Young Henry's Newtowner (4.8%) 9

Little Creatures Pilsner (4.6%) 9

Little Creatures Pale Ale (5.2%) 9

Ask for our drinks menu for full selection of wine, cocktails, & more