

# Entrées & Shares

<b>Fresh-baked Sourdough</b>	16
Confit garlic, smoked scamorza cheese <u>OR</u> spicy 'Nduja, Bocconcini	
<b>Half Dozen Port Stephens Rock Oysters</b>	Natural 30
Natural with mignonette <u>OR</u> Kilpatrick (GFA) (DF)	Kilpatrick 34
<b>House Smoked Duck Breast</b>	29
Watermelon, molasses, radicchio, walnuts	
<b>Hiramasa Kingfish Sashimi</b>	32
Yuzu dressing, radish, avocado	
<b>Grilled Banana Prawns</b>	29
Bean shoots, mango, nam jim, peanuts, herbs	
<b>Szechuan Salt &amp; Pepper Squid</b>	28
Garlic, shallots, chili jam, lime (GFA) (DF)	
<b>Grilled Freemantle Octopus</b>	32
Black garlic aioli, grilled capsicum, heirloom tomatoes, olives	
<b>Steamed Bao</b>	31
Crispy duck, pickled cabbage, chilli, cucumber, Moroccan barbecue sauce	
<b>Stuffed Zucchini Flowers</b>	21
Ricotta, aioli, herbs	
<b>Australian Cheese Selection</b>	44
Lavosh, toasted sourdough, spiced nuts, dried fruits, pastes	

## Mains *Please see board for daily specials*

<b>Slow-cooked Pukara Estate Lamb Shoulder for Two</b>	88
Herb-roasted chat potatoes, honey-roasted parsnips, roasting juices, mint gel (GFA)	
<b>Falafel</b>	29
Freekeh, roasted butternut pumpkin, baby spinach, avocado, green goddess dressing (V)	
<b>Pan-roasted Market-fresh Fish</b>	MP
Broccolini, crushed chat potatoes, toasted almonds, citrus dressing (GF)	
<b>300g Black Angus Sirloin</b>	46
Spiced Café de Paris butter, cherry truss tomatoes, roasted field mushroom, fondant potato (GFA)	

# Mains cont.

<b>Pan-roasted Humpty Doo Barramundi</b>	39
Miso-glazed aubergine, gai lan, shitake mushrooms, bonito dressing	
<b>Grilled Paillard of Chicken</b>	34
Roast root vegetables, Persian fetta, cranberry agrodolce (GFA)	
<b>Roast Pumpkin Risotto</b>	29
Goat's cheese croquettes, rocket, olive crumb (V) (GFA)	
<b>Slow-roast Pork Belly</b>	39
Mustard fruits, celeriac, Swiss browns, Brussels sprouts (GFA)	

## Classics

All served with fries

<b>Wagyu Beef Burger</b>	27
Smoked cheese, bacon, lettuce, tomato, caramelised onion, beetroot, burger sauce (GFA)	
<b>Panko Crumbed Market-fresh Fish Burger</b>	25
House tartare, lettuce, tomato, pickled Spanish onion (DF)	
<b>Cauliflower &amp; Smoked Cheddar Burger</b>	24
Red pepper relish, lettuce, lemon pepper aioli (V) (GFA)	
<b>Hand Crumbed Chicken Schnitzel</b>	23
Parmigiana <u>OR</u> roast chicken gravy	
<b>Beer Battered Market-fresh Fish</b>	27
House tartare, lemon (DF)	

## Sides & Sauces

House salad   Green vegetables   Herb & garlic chat potatoes   Fries w/ aioli	10
Aioli   Chilli jam   House-made burger sauce   Moroccan barbecue sauce	2
Roast chicken gravy   Lamb jus	5

## Desserts

<b>Sticky Date Pudding</b>	16
Butterscotch sauce, brandy snap ice cream	
<b>Milk Chocolate Crème Brûlée</b>	16
Macerated strawberries, toasted marshmallow, coconut biscuit (GFA)	
<b>Chocolate Brownie Fondant</b>	16
Vanilla bean ice cream, raspberry coulis (DFA)	<i>Please allow 15 minutes</i>

Please advise staff of any dietary requirements  
Vegan & gluten-free options available on request

GFA - gluten-free available  
MP - market price

V - vegetarian  
DF - dairy-free