

STARTERS

toasted ciabatta loaf, local olive oil, apple balsamic, binnorie dairy fetta and house dukkah 14

warmed mixed olives and roasted spiced nuts 12 gf df

szechuan spiced chicken wings, pepper caramel roasted peanuts and fresh coriander 16 gf df

ENTREES

charcuterie platter of sliced pancetta, in-house terrine, pate, pickled pumpkin rind, labna, toasted flat bread

fresh spanner crab linguine, garlic, lemon, parmesan df

baked hervey bay half-shell scallops, chili, shallot, fresh lime gf df

seared yellow fin tuna, wasabi pea puree, pickled onion, edamame and yuzu caramel gf df

pan-seared breast and confit leg of quail, beetroot puree, quinoa, roasted macadamia gf df

MAINS

fried whole snapper, tomato and chickpea curry, roast coconut herb salad df

crispy skin ocean trout, black caviar lentils, pumpkin, roasted fennel, asparagus gf df

braised beef short rib, chilli blackbean, steamed pak choy df

seared pork fillet, roast pear, crushed chats, kale, heirloom carrots, maple dijon glaze gf df

roasted milly hill lamb rack, chorizo and rosemary pearl barley risotto, chimichurri df

SIDES

house-made chips, aioli 8 gf df

lovedale green beans, toasted garlic butter, almonds 14 gf

2 COURSES PER PERSON \$68

MINIMUM 2 COURSES PER PERSON. FULLY LICENSED. PLEASE ADVISE WAIT STAFF OF ANY ALLERGIES.
10% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS.

TO FINISH

steamed date and ginger pudding, caramel, oat crumble, maple syrup mascarpone

chili spiced chocolate tart, dried raspberries, hazelnut ice cream

tapioca, kaffir lime, fresh coconut, fig and palm sugar caramel gf df

maffra cloth-aged cheddar, lavosh, olive tapenade, in-house quince preserve

TO SIP

espresso coffee 5

flat white, capuccino, latte, long black, macchiato

assorted teas 4.5

earl grey, english breakfast, peppermint, lemongrass and ginger

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