

Dinner

Starters

Garlic and parmesan Turkish bread				6 v
Tomato and Basil bruschetta with olive oil				8 v
Salt and pepper squid with chilli and zesty lime dipping sauce				16
Fresh natural oysters	1/2doz	12	1doz	24
Antipasto plate (see specials)				

Salads

Baby spinach and roast pumpkin salad with beetroot, fetta, pepitas and lemon vinaigrette				16.50 v, GF
			with chicken	19.50
Caesar salad of cos lettuce, croutons, parmesan and prosciutto with anchovy dressing				16.50 v
			with chicken	19.50
Chorizo and prawn salad with rocket, roast peppers and caramelized pears with honey mustard dressing				24

Mains

Line caught fish of the day (see specials)				
Battered snapper with tartare, lemon and fries				24
Linguine with garlic prawns, chilli, cherry tomatoes, rocket and lemon				27
Penne with chorizo, roast tomato, garlic, chilli, baby spinach, fresh herbs and Tuscan sauce				24
Wild mushroom risotto with zucchini, snow peas, goat's cheese and fresh herbs				22 v
Braised Osso Bucco with soft parmesan polenta and roast vegetables				30
Lamb rump with celeriac mash, rocket, tomato and olive salad, with fetta and oregano dressing				34
Ribeye steak on potato gratin with sautéed wild mushrooms, steamed greens and red wine jus				32
Crispy skinned chicken breast with chat potatoes, balsamic onions, cannolini and green bean salad				28

Sides

Fries with aioli	6 v
Mesclun salad with balsamic dressing	10 v
Steamed seasonal vegetables with olive oil	10 v
Sweet potato chips with sweet chilli and sour cream	7 v

(V.vegetarian, GF. Gluten free)

One payment per table please

Sunday Surcharge is 10% Public holiday surcharge is 15%

BYO and licensed - BYO (Wine only) Corkage \$5 per person

