

lunch & dinner menu

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|--|----|--------|------|
| organic ciabatta with butter, sea salt, extra virgin olive oil & balsamic | V | 9 | |
| natural oysters | G | 18 | / 34 |
| japanese oysters with wasabi flying fish roe | G | 20 | / 38 |
| prosciutto oysters with worcestershire & spicy tabasco | G | 20 | / 38 |
| bloody mary oyster shooters | G | 4 each | |
| rustic bruschetta of roma tomato, basil & bocconcini | V | | 16 |
| chilled king prawns with lemon aioli & salad of orange, spouts & shaved fennel | G | | 20 |
| baby beetroot & rocket salad with king island blue cheese, honey walnuts & nashi pear | VG | | 17 |
| chinese duck salad with water chestnuts, crispy shallots, mint, watercress & tamarind dressing | G | | 19 |
| prawn & preserved lemon tortellino with caponata dressing, toasted pine nuts & baby parsley | | | 21 |
| seared ocean scallops with sweet corn puree, prosciutto & micro herbs | G | | 21 |
| tempura zucchini flowers with goats curd & olive aioli | V | | 18 |
| seafood chowder with seared scallops | G | | 24 |
| gnocchi with braised tomato, caponata vegetables, persian fetta & rocket | V | 16 | / 28 |
| whiting fillets, tempura or pan roasted with hand cut chips, rocket, pear & fetta salad & aioli | | | 27 |
| pan roasted wild barramundi with sweet corn puree, sauté of asian mushrooms & bok choy | G | | 29 |
| grain fed sirloin with leek & potato rosti, caramelised shallots, baby root vegetables & red wine jus | G | | 29 |
| private selection rib fillet on gnocchi with sage, forest mushrooms, spinach, parsnip chips & red wine jus | | | 33 |
| chicken breast on saffron potato, green beans, sweet corn, crisp prosciutto & black truffle butter | G | | 28 |
| tasmanian salmon fillet with minted green peas, orange, fennel & citrus beurre blanc | G | | 29 |
| confit duck ragu with braised tomato & papadelle pasta | | | 31 |
| rocket, pear & fetta salad | VG | 9 | |
| sautéed asian mushrooms & bok choy | VG | 9 | |
| steamed fennel, green beans & sweet corn | VG | 9 | |
| thick cut chips with aioli | V | 9 | |
| saffron kipfler potatoes | VG | 9 | |

G - gluten free

V - vegetarian

lunch 11.30am - 2.30pm 7 days

dinner 5.30pm - late thursday to sunday