

Winter Menu

----- Smalls -----

Fresh Baked bread, butter

3pp

Baked spinach dip

Three cheese, garlic, spinach, fresh baked bread

14

Nduja crostini

Pork salume, confit cherry tomato, provolone, rocket

18

Salt & Pepper squid

Asian slaw, lime, chili aioli

18

Capsicum arancini (3) caper aioli

14

Pumpkin soup

Ginger, green apple, fresh bread

14

Chefs selection share board for 2 people

49

----- Sides -----

Chips with aioli

9

Duck fat potatoes, Italian herbs, crispy shallots

10

Broccolini, stracciatella, almonds

14

Butter roast carrots, bunt lemon, sesame seed dukkha

12

Rocket, pear, walnut, pecorino salad

12

----- Mains -----

Market fish

MP

Mediterranean sauce, choy sum, olives crumble

Steaks

South West beef scotch fillet 300g

49

Rose Mallee 100 grain fed beef strip loin steak 250g

42

Harvey beef fillet mignon 200g

50

Chimichurri, Kidman Portrait 100 day grain fed flank steak 250g

38

All steak will be served with

Grain mustard mash potatoes, sautéed baby spinach

Choice of red wine jus, béarnaise sauce

Green peppercorn sauce, mushrooms sauce

Wattle seed marinated free range chicken breast,

38

Kipfler potatoes, roast capsicum coulis, crispy kale

Twice cooked pork belly, crackle crumble

38

Beetroot puree, roast leek, teriyaki reduction

Shiraz braised beef cheek

38

Celeriac puree, sautéed spinach, crispy sweet potatoes

Lamb rump

39

Carrots puree sautéed broccolini, salsa Verde and dukkha

Potato gnocchi

Mushrooms sauce, truffle oil, pecorino

32

Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination