

DINNER MENU

STARTERS		MAINS	
Freshly shucked oysters Served with mignonette (<i>gf</i>) (<i>nf</i>) (<i>df</i>)	5(ea)	Eggplant and sundried tomato ravioli With zucchini in a caponata sauce (<i>vg</i>)	30
Kingfish crudo Served with Yuzu tamari dressing and chilli oil (gf) (nf) (28 df)	Sicilian pesto casarecce With parmesan cheese <i>(v)</i>	26
Seared scallops Served with cauliflower puree, green oil and togarashi	20	Slow cooked barbecue pork ribs half or full rack Served with chips, grilled corn and spicy chipotle bbq sauce (gf) (nf) (df)	25/45
La Delizia bocconcini and heirloom tomato Finished with balsamic glaze (<i>gf</i>) (<i>nf</i>) (<i>v</i>)	15	Grilled local snapper Served with cauliflower puree, broccolini and	42
Twice cooked pork belly Served with apple sauce and seeded mustard (<i>gf</i>) (<i>nf</i>)	17	chimichurri (gf) (nf)	
Antipasto board for two Chef's selection of cured meats, cheese and condiment	56	SIDES	
		Chips, aioli (gf) (nf) (v)	П
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FROM THE CHAR GRILL		Roasted heirloom carrots With maple syrup, and toasted almonds (gf) (vg)	16
All grill items are served with roasted kipfler potatoes and choice of red wine jus, chimichurri or creamy		Jacket potato With bacon, mozzarella and sour cream (gf) (nf)	14
mushroom sauce.		Garden vegetable salad Tomato, cucumber, red onion, ricotta cheese and	16
O' Connor pasture fed Angus strip Ioin 250g (gf) (nf)	42	lemon vinaigrette <i>(gf) (nf) (v)</i>	
O' Connor Grain fed Angus scotch 300g (gf) (nf)	49		
Pasture fed Angus fillet mignon 200g (gf) (nf)	50	HOUSEMADE DESSERT	
Pasture fed Angus flank 250g (gf) (nf)	38	Lemon cheesecake With crumble, fresh berries and lemon sorbet (<i>nf</i>) Blueberry Tart With vanilla ice cream (<i>nf</i>)	17
Pasture fed Angus oyster blade 250g (gf) (nf)	30		.,
Free range chicken breast 250g (gf) (nf)	32		17
Add four creamy garlic prawns (gf) (nf)	8	Chef's cheese plate 100g With hard soft and blue cheese, local honey, muscatel and lavosh (v)	24

Allow us to fulfill 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.