



# Entrees

W

**FRESH BAKED SOUR DOUGH** 12  
with butter, E.V.O, and balsamic glaze

Z

**WARM OLIVES** 16  
with sheep fetta and crackers (gf)

I

**SOUP OF THE DAY** 16  
with fresh sliced sourdough

S

**BAKED CAMEMBERT** 25  
with honey, figs, capocollo ham  
and sliced baguette  
(vegetarian on request)

I

**THAI STYLE CRAB GREEN MANGO SALAD** 24  
with fresh herbs, glass noodles,  
and Nam Jim dressing (gf/df/A/I/M)

D

**YELLOW FIN TUNA CEVICHE** 27  
with avocado, coriander, herry Tomato  
and Crisp White Corn Tortilla Crisp  
(gf/df/A/I/M)

C

**STICKY PORK RIBS** 25  
with American Slaw, Baked Potato,  
Sour Cream and Crispy Bacon

gf - Gluten Free  
gfr - Gluten Free on Request  
df - Dairy Free  
V - Vegetarian

A/I/M - Australian, Imported or Mixed origin Seafood

15% Public Holiday Surcharge Applies



# Mains

W

**BRAISED LAMB SHANKS** 42  
with celeriac mash & chimichurri sauce

Z

**300 G.M BEEF SIRLOIN** 46  
with thick fries, watercress,  
bearnaise sauce & jus (gf)

I

**400 GM WAGYU RUMP STEAK** 49  
with thick fries, watercress,  
bearnaise sauce & jus

S

**MASSAMAN DUCK CURRY** 40  
with lychees, jasmine rice, coriander,  
pickled red chilli & shallot salad (gf/df)

I

**PRAWN LINGUINI** 43  
in garlic oil, chilli, tomato, rocket & basil pesto  
(A/I/M)

D

**MARYLAND CHICKEN** 40  
glazed in maple & mustard, served with sugar snap  
peas, smashed potato & sweet jus (gf/df)

C

**FISH OF THE DAY** 45  
with Paris mash, broccolini  
& bouillabaisse sauce (A/I/M)

**ROAST VEGETABLE RAVIOLI** 38  
in a vodka sauce with spinach pesto  
& pecorino cheese

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# Sides

W

## THICK FRIES

15

with chilli aioli (gf)

Z

## GARDEN SALAD

15

with lemon, thyme and honey dressing (gf/df)

I

## BABY POTATOES

15

roasted with salt & vinegar (gf)

S

## MARKET VEGETABLES

15

dressed in olive oil and smoked salt (gf/df)

I

D

C

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# Desserts

W

**DANISH BREAD & BUTTER PUDDING** 16  
with vanilla custard and ice cream

Z

**CANNOLI** 18  
with Cointreau mascarpone cream  
& orange mint salad

I

**CHERRY AND PRETZEL CHEESECAKE** 18  
with caramel sauce  
& hokey pocky ice cream

S

**APPLE AND BOYSENBERRY CRUMBLE** 16  
served with cream & berry gelati

I

**TRIO OF CHEESE** 16  
alongside grapes, quince  
& falwasser crackers

D

C

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