

Entrée/Share

Organic grain sourdough OR house-made herb focaccia, cold-pressed olive oil, aged balsamic

\$6 per slice *GFO/DF*

*add marinated kalamata olives +7

Seafood chowder, fennel, potato, carrot, leek, celery, pumpkin, corn, aromatic herbs
\$30 *GF*

Chicken liver pâté, port jelly, pickles, mustard, herb toasted bread \$28 *GFO*

Heirloom carrot and cauliflower tempura, seasonal vegetable stew, cauliflower cream, marinated goat fetta, sun-dried tomato pesto \$26 *GFO/DFO/VE/VGO*

Burrata, roasted cherry tomatoes, basil, pine nuts, caramelised fig balsamic glaze, Melba toast \$27 *GFO/VE*

House smoked salmon rillettes, dill, cucumber, fennel, Melba toast \$29 *GFO*

Antipasto platter, cheese, cured meats, pickles, olives, cheese stuffed bell pepper, toasted sourdough bread \$29 *GFO/DFO*



Mains

Veggie-stuffed eggplant, crispy kale, mozzarella, smoked almond, capsicum sauce, roasted miso cabbage
\$37 *VE/GF/DFO/VGO*

Crispy skin chicken breast, sautéed mushroom, cauliflower purée, confit cherry tomato, Tuscan kale, aromatic herbs, garlic, demi-glaze \$40 *GF/DFO*

Pan seared market fish, pea purée, braised lettuce, smoked capsicum, lemon butter sauce \$42 *GF/DFO*

Slow cooked beef brisket, baked polenta, eschalots, steamed vegetables, salsa verde, tawny wine jus \$44 *GF/DFO*

Braised lamb shank, Paris mash, peas, glazed heirloom carrots, cavolo nero, rosemary red wine jus \$44 *GF/DFO*

Sides

Fries \$11 *add sauce +2.5

Roasted broccoli, caramelised onion, fetta, aromatic herbs, pistachios, balsamic glaze
\$16 *GF/DFO/VE/VGO*

Mediterranean salad, marinated fetta, cos lettuce, radish, cucumber, cherry tomatoes, baby vine sweet capsicum, fennel, pistachios, sherry vinaigrette
\$18 *GF/DFO/VE/VGO*

Roasted pumpkin salad, cos lettuce, walnuts, cucumber, tahini labneh, pomegranate, marinated fetta, mint dressing \$16 *GF/DFO/VE/VGO*

GF - Gluten Free

GFO - Gluten free option available

DF - Dairy Free

DFO- Dairy Free Option

VE - Vegetarian

VG- Vegan

10% subscriber discount applies to food only

Enjoy the show.

