

Entrée/Share

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

\$7 per slice *GFO/DF*

*add marinated kalamata olives +7

Stuffed capsicum, tempura vegetables, mozzarella, smoked romesco sauce, almond, fetta \$26 *DFO/VE/VGO*

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

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

Market fish ceviche, citrus dressing, mild chili, onion, corn, sweet potato \$29 *GF*

Seared calamari and octopus, cherry tomato, cannellini beans, eschalots, smoked capsicum \$31 *GF/DF*

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



Mains

Zucchini, ricotta and mint ravioli, asparagus, Tuscan kale, pine nuts, tomato, basil, parmesan \$37 *VE/VGO*

Seared duck breast, lentil, pumpkin, carrot, leek, roasted cabbage, red wine jus \$41 *GF/DFO*

Pan seared market fish, coconut lime broth, ginger, lemongrass, bok choy, steamed seasonal vegetables \$42 *GF/DF*

Roasted porchetta, pickled red cabbage, herb roasted potato, cavolo nero, apple sauce, demi-glace \$42 *GF/DF*

Slow cooked beef cheek, Paris mash, eschalots, steamed mixed vegetables, salsa verde, tawny wine jus \$44 *GF/DFO*

Sides

Fries \$11 *add sauce +2.5

Green beans, smoked pancetta, pickled onion, balsamic glaze \$16 *GF/DF/VE0/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.

