

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

Cold gazpacho soup, blend vegetables, parsley oil, herb toasted bread

\$27 *DF/VE/VG*

Zucchini flower tempura, citrus ricotta, capsicum tomato sauce, fennel, pecorino, honey lemon dressing \$27 *DFO/VE/VGO*

Burrata, prosciutto, melon, fig balsamic, basil glaze, Melba toast \$28 *GFO/VEO*

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

Baked scallops in the shell, nduja soffritto, corn purée, garlic, bottarga crumbs \$32 *GF/DFO*

Antipasto platter, cheese, cured meats, chicken liver pâté, pickles, olives, cheese stuffed bell pepper, toasted sourdough bread \$30 *GFO/DFO*



Mains

Pumpkin and ricotta gnocchi, pea purée, Tuscan kale, zucchini, roasted parmesan broccoli, pecorino, capsicum macadamia pesto \$38 *GFO/DFO/VE/VGO*

Seared pork chop, carrot purée, cavolo nero, mushrooms, wine jus \$42 *GF/DFO*

Crispy skin chicken breast, pea purée, roasted brussels sprouts, crispy kale, smoked capsicum, cherry port jus \$42 *GFO/DFO*

Pan seared market fish, butter beans, baby capers, tomato, fennel, lemon butter \$42 *GF/DFO*

Slow cooked lamb rump, pomegranate molasses, Paris mash, peas, glazed heirloom carrots, steamed vegetables, rosemary red wine jus \$44 *GF/DFO*

Sides

Fries \$11 *add sauce +2.5

Steamed green vegetables, pistachio, smoked pancetta, sherry dressing \$16 *GF/DF/VEO/VGO*

Roasted vegetable salad, beetroot, carrot, pumpkin, capsicum, chickpeas, tomato, caramelised onion, tahini labneh, fetta, walnut, mint dressing \$18 *GF/DFO/VE/VGO*

Halloumi and watermelon salad, cucumber, mint, pickled eschalot, fennel, sherry dressing \$17 *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.

