

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

Chicken liver pâté, pickles, port jelly, Dijon mustard, Melba toast \$28 *GFO*

Zucchini flower tempura, citrus ricotta, romesco, zucchini, fennel, pecorino, honey lemon dressing \$27 *DFO/VE/VGO*

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

Market fish crudo, citrus dressing, roe, mild chili, onion, mandarin oil, sweet potato \$30 *GF*

King prawns, herbs butter, watermelon, fetta, pickled shallots, mint, radish \$31 *GF/DFO*

Mezze platter, chefs selection of cured meats, cheese, olives, dips, cheese stuffed bell pepper, toasted sourdough bread \$29 *GFO/DFO*



Mains

Butternut pumpkin and goats cheese ravioli, sage, cherry tomato, squash, gai lan, peas, zucchini, citrus butter sauce, pecorino \$39 *DFO/VE/VGO*

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

Seared pork tenderloin, cauliflower purée, rosemary roasted potato, capsicum, Tuscan kale, red wine jus \$43 *GF/DFO*

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

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

Sides

Fries \$11 *add sauce +2.5

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

Roasted pumpkin salad, cos lettuce, cucumber, capsicum, chickpeas, tahini labneh, marinated 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.

