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Sydney Rock Oysters, Red Wine Vinegar, Eschallot and Lemon	\$7.50ea*
Beef Skewer, Korean Hot Sauce	\$7.00ea
Crispy Chicken Skin Chicharron, with Chipotle Mayonnaise	\$8.00
Duck Pancakes (4)	\$16.50
Salt and Pepper Squid, Black Vinegar, Lime	\$19.50*
Mushroom & Pea Arancini Balls with Truffle Mayo (6)	\$16.00

SALADS

Roasted Pumpkin Soup with Croutons	\$18.50
Grilled Halloumi Cheese, Roast Sweet Potatoes, Radicchio, Rocket, Mandarin, Honey, and Balsamic Glaze	\$24.50*
Poached Chicken Breast, Fennel, Radish, Baby cos Lettuce, Bocconcini Cheese, Salsa Verde, and Pomegranate Molasses	\$24.50*

MAINS

Organic Chicken, Coconut, Chili, Cucumber and Peanut Massaman Fish Curry with Potato, Carrot, Green beans and Onions	\$37.00* \$38.50
Sous Vide Beef Carvery Roast (250g), Orange glazed Carrot, Caramelized Red Onion, Roasted Chat Potatoes, Creamy Mustard Sauce, and Yorkshire Puddings	\$40.00
Flat Rice Noodle, Carrot, Mushroom, Tofu, Green Beans, Beansprout, with Mi Goreng Sauce	\$24.00 (V)*
250g Scotch Fillet, Fries, and Chimichurri	\$45.00*
300g Southern Ranges Sirloin, Porcini Fries, Rosemary Jus, served with Charred Iceberg Lettuce and Ranch Dressing	\$60.50*
Slow Cooked Lamb Shank with Roast Apple & Sweet Potato puree, Rice Puffs, Asian Lamb Jus, and Bok Choy	\$38.00*
Shepherd's Pie with Minty Mashed Peas	\$28.00

AROUND THE TABLE

Steamed Rice	\$4.00
Leaf Salad	\$6.50
Bake Cheesy Cauliflower & Grilled Leek Gratin	\$13.50
Asian Greens, Oyster Sauce	\$11.50
Fries	\$4.00* (SMALL)
	\$8.00*(LARGE)

Gluten Free*

Please note there will be a 1.3% surcharge on Mastercard & Visa and a 1.7% surcharge on AMEX. Please note there will be a 10% surcharge on public holidays.







