

ALL DAY MENU



SMALL PLATES

- Pumpkin fritter, herb dressing, house pickles, pistachio dukkah (v) | 16
Trio of dips, daily selection of dips, grilled sourdough (v) | 16
Burrata, rocket salad, prosciutto, sundried tomato tapenade (gf) | 16
Whiskey cured salmon, whipped ricotta, citrus salad (gf) | 18
Kale salad, macadamia, orange dressing (vg/gf) | 16
Soup of the day, grilled sourdough, butter | 14
Antipasti, selection of cured meats, charred vegetables, grilled sourdough | 24

SIDES

- Fries, herb salt, aioli | 10
Seasonal salad | 8
Sautéed greens, crispy garlic | 9
Crispy truffle pommes frites, truffle aioli | 14

LARGE PLATES

- The butchers cut, 300g steak, café de paris butter, crispy potatoes (gf) | MP
We are working directly with regional farms to bring the highest quality & sustainably produced beef
- Market fish, Israeli couscous, broccolini, macadamia romesco | 32
Per-peri half chicken, sautéed potatoes, grilled vegetables, heirloom tomatoes, olives (gf) | 30
Spiced baked eggplant, butternut, sautéed greens, smoked almonds, chimichurri (vg gf) | 24
Slow roasted lamb ribs, sticky balsamic, sautéed potatoes, Lebanese style slaw, pomegranate (gf/df) | 36
Black Angus beef burger, bacon, tomato, relish, mozzarella, fries | 26
Chilli crab linguini, tempura soft shell crab, fennel, heirloom tomato, tobiko | 34
Chargrilled pork rib eye 300g, butternut, seasonal greens, mustard jus, (gf) | 30
Lemon thyme crusted chicken breast schnitzel, aioli, house salad, fries | 26

STONEBAKED SOURDOUGH PIZZA

- Classic Margarita, heirloom tomato, fior de latte, basil (v) | 24
Salsiccia, soppressa salami, fennel, capsicum, fior de latte | 28
Gamberi, prawn, arrabiata, mushroom, rocket | 30

Our food is prepared in a working kitchen. Please be aware that there is always a risk that traces of allergens may be transferred to ingredients during storage or preparation of food. Therefore we are unable to guarantee that any food item is free from traces of allergens.

15% public holiday surcharge applies

