

KITCHEN

TO SHARE

Mount Zero Olives

with olive oil & toasted sourdough (v vg df) \$9

Trio of Dips

with sourdough (v vg df) \$12

Rustic Plate

with cold cuts, anchovies, cheese, dips, roasted & pickled vegetables, and warm bread \$26 (vg df on request) Vegetarian option \$24

Cheese Platter

with quince paste, muscatels, fruits, nuts, and crackers (v) \$16

SMALL

Soup of the day

please see specials board

Pea & Haloumi Fritters

with roasted cheery tomato & preserved lemon aioli (v gf)

Swiss Brown & Porcini Mushroom Tartlets

with fresh herb salad & pecorino (v)

Beef Sliders

with cos lettuce, tomato, lemon aioli, & cornichons on house-made brioche buns
(2pc)

Steamed Mussels

with tomato broth, olives, chilli, spinach, and toasted sourdough (df)

Braised Meatballs

with napoli, grilled capsicum, grana padana, & toasted sourdough

MEDIUM

Warm Winter Vegetable Salad

with quinoa, sultanas, pickled zucchini, & fresh herbs (v vg gf) \$19

Tofu & Glass Noodle Salad

with cos lettuce, carrot, Vietnamese mint, & Thai basil (v vg gf) \$19 Add Prawns
+\$4

Mushroom Risotto

with swiss brown & porcini mushrooms, spinach, pecorino, & truffle oil (v gf)
\$19

Chicken, Mushroom, & Bacon Pie

with garlic mash, crushed peas, & jus \$23

Braised Meatball Fusilli Pasta

tossed in napoli with basil & grana padana \$23

Grilled Pork & Herb Sausages

with sauerkraut, fresh seasonal greens, garlic mash & mustard sauce \$23

Lamb Salad

with quinoa, cauliflower, currants, & minted yoghurt \$23

LARGE

Baked Ricotta Gnocchi

with napoli, olives, chili, tomato, mozzarella, served with a side salad & toasted
sourdough (v) \$22

Osso Bucco

with semi-dried tomatoes, polenta, fresh seasonal greens, and gremolata (gf) \$28

Roo Fillets

with fried gnocchi, winter vegetables, beetroot relish, & jus \$30

300g Scotch Fillet

with braised black lentils, fresh seasonal greens, & mushroom sauce (df gf on
request) \$30

SIDES

all 9

Roasted Kipfler Potatos

with roast garlic and rosemary (v vg gf df)
Garlic Mash

with jus (v gf on request)

Garden Salad
with radish and herbs (v vg gf)

Seasonal Greens

with garlic, lemon, and pine nuts (v vg gf)

SWEET

Apple, Pear, & Ginger Crumble

with house made rhubarb ice cream (v) \$12

Layered White Chocolate Cheesecake

with mojito confit and chantilly cream (v gf) \$12

House Made Ice Cream & Sorbet

please see specials board for daily selection \$4 per scoop

(gf:gluten free, df:dairy free, v:vegetarian, vg:vegan)

- All meals with bread components can be removed**
- Certain meals can be made vegan & vegetarian**
- Please notify staff of any allergies**
- During busy periods it may not be possible to alter menu items**