## SMALL & SHARE

SALUMI & PICKLES 20 ogf Saucisson sec, San Daniele prosciutto, capocollo

LEMON PEPPER CALAMARI 16 Citrus aioli, charred lemon

CLASSIC PRAWN COCKTAIL 18 agf Avocado, cucumber, celery, Marie Rose sauce, crouton, fresh herbs

HAND PULLED BURRATA 26 v agf Confit tomato, grilled capsicum, caper & herb gremolata, extra virgin olive oil

PULLED BEEF SLIDERS (2) 16 Quick slaw, cheese

GRILLED FLATBREAD 16 vg Hummus, charred zucchini, soy bean, mint, parsley, pine nut

LAMB KOFTA 16 Smoked eggplant, yoghurt, cucumber, sumac, mint

## MAINS

FISH & CHIPS 28 Crumbed Rockling fillet, house tartare, lemon, watercress, traditional chips

HUMPTY DOO BARRAMUNDI 32 agf Crushed green pea, feta, lemon, zucchini

HOME MADE POTATO GNOCCHI 22 v Asparagus, King Brown mushrooms, pine nuts, feta

PRESSED WAGYU BURGER 28
Double beef, cheese, bacon, quick slaw,
McClure's pickle, rustic chips, rosemary salt
- Vegetarian Burger Available

250g TENDER VALLEY SIRLOIN 37 Potato gratin or rustic chips, charred onion, red wine jus, baby gem & herb salad

CHICKEN PARMIGIANA 24 Crumbed chicken breast, tomato sugo, smoked ham, rustic chips, quick slaw

## SIDES

HAND CUT RUSTIC CHIPS 9 v Rosemary salt, aioli

ROCKET, PEAR & WALNUT SALAD 12 v House dressing

ROASTED CAULIFLOWER 12 v Caper & sage

STEAMED BROCCOLINI 12 vg Sesame seed & garlic

## DESSERT

LEMON TART 14 Crème fraîche

STICKY DATE PUDDING 14 Butterscotch ice cream, walnut crumb

LOCAL CHEESE 20 Walnut, apple, quince