

MAINS

Barramundi

Crispy skin barramundi served w/ a tangy lemon, pea risotto dressed w/ watercress g/f d/f (on request) \$28

Drunk Chicken

12hr beer brined chicken supreme served w/ roasted kipfler potatoes, green beans & charred lemon g/f d/f \$32

Lamb Rack

Herb crusted lamb rack cooked perfectly to medium rare served w/ roasted baby vegetables & a red wine jus g/f d/f (on request) \$39

Pork Belly

Twice cooked pork belly served w/ sauteed asian vegetables & a star anise broth g/f d/f \$36

Prawn Tagliatelle

House made tagliatelle tossed in a rich tomato sauce, served w/ king prawns, zucchini & crispy basil d/f \$32

Ratatouille

A classic mediterranean vegetable stew served w/ basil, pesto & warm sour dough bread d/f g/f (no bread) \$28

SALADS

Classic Caesar

Crisp cos lettuce tossed w/ bacon, croutons, anchovies (optional) served w/ a soft poached egg
\$16 add chicken \$22 add prawn \$24

Thai Beef Salad

Rare beef tossed w/ asian salad vegetables, a tangy lime & fish sauce dressing served w/ crisp rice noodles \$20

TOPPERS

3 Garlic Prawns \$9

3 Kilpatrick Oysters \$9

Tempura Onion Rings \$9