

DINNER



FIRST

Basket of bread 7.5

Gibson Grove olives with oregano & feta 9.5

Pork crackling 9.5

Spiced roasted almonds 7.5

Charred mini bruschetta with salmon pate, creme fraiche, dill 8.5 each

Fried cauliflower, pepita seeds, tahini dressing lemon & za'atar spice 12.5

Ancient grains and seeds with tomatoes, cucumber, walnuts, currants, pomegranate and dukkah 19.5

House cured & seared ocean trout & squid ink noodle salad with sesame & citrus dressing 22.5

Grilled octopus, white bean hummus, roasted olives, oregano, preserved lemon, pickled green chillies 22.5

Australian charcuterie plate, local smallgoods, mortadella, hot sopressa, capocollo & kangaroo saucisson with cornichons, guindilla peppers and baguette 32.5

Snails baked in the shell with parsley, garlic, eschallot butter and cous cous crust
18.5 half dozen/ 26.5 dozen

SECOND

PASTA (gluten free available)

Potato gnocchi with porcini & portobello mushroom ragu, sage & parmesan 28.5

Orecchiette with chicken & pork bologna style ragu spiced with szechuan pepper 29.5

Fresh pappardelle with slow braised beef cheeks, red wine, black olives and charred onion 36.5

Fresh angel hair with prawns, scallops, snapper and mussels, white wine, tomato, touch of cream 38.5

SECOND

MAINS

Cape Grim Tasmanian grass fed sirloin with bearnaise butter, french fries & red wine reduction 39.5

Bon Ton Fish 'n' Chips, crisp skin saltwater barramundi fillet, thick cut chips, charred gem lettuce, yoghurt tartare dressing, pickled cucumber 32.5

Szechuan peppered seared rare kangaroo loin, black barley, quinoa, roast sweet potato, pumpkin seeds, lemon and pomegranate salad 34.5

Eggplant alla parmigiana with fior di latte, sauce napoletana, oregano, pangrattato 29.5

SIDES

Thick cut rustic chips house relish 9.5

Mixed salad 9.5

**\$40 Two course Dinner Special every
Monday, Tuesday, Friday**