

## To Share

Prawn, choi sum, galangal salad <i>[gf]</i>	6
Japanese chicken on corn cakes <i>[gf]</i>	7
Salt and pepper squid with verdi gribichi sauce <i>[gf]</i>	7
Grilled halloumi, snow pea sprouts and saffron-mango chutney <i>[gf]</i>	8
Pizzetta caramelised onion, feta, black olives, rosemary oil	9
Croquettes with bocconcini, basil aioli <i>[gf]</i>	7
Bratwurst red grape, pickled shallot and sherry viniagarette <i>[gf]</i>	10
Tempura oysters spiced plum and ginger glaze <i>[gf]</i>	12
Rolled pork belly prune farce, orange-chili marmalade	13

## Larger

Tempura zucchini flowers Stuffed with Persian feta on celeriac remoulade, apple, candied walnuts <i>[gf]</i>	18
Fish of the day <i>[gf]</i>	25
Roasted pumpkin risotto pine nuts, rocket and parmesan salad <i>[gf]</i>	18
Herb crusted veal schnitzel Sautéed wild mushrooms, romesco sauce <i>[gf]</i>	23
Eye fillet Paris mash, red wine jus, smoked romas <i>[gf]</i>	32

## Sides *[gf]*

Steak fries	7
Roasted chats, garlic, rosemary	7
Confit tomato and rocket salad	7

## Sweet

Baked pears, honey, cinnamon and saffron syrup, double cream <i>[gf]</i>	12
Vanilla bean panna cotta poached yellow nectarine <i>[gf]</i>	12
Almond, frangipani tart with glazed strawberries	12
Cheese platter, local and imported, mixed breads and quince paste	24
See our cake display for more sweet things	

*[gf]* Gluten free

Please note that our kitchen is not  
a Gluten Free environment