Dining

ENTREES & SHARES

Marinated Mix Olives 11
Roasted olives, fresh herbs, citrus. VE DF GF

House Pickled Vegetables 12
Cauliflower, cabbage, carrot, cucumber, celery. VE GF DF

Toasted Turkish Bread 10
Balsamic, olive oil. VE GFO DF

Burnt Orange Hummus 18
Silky hummus, olive oil, grilled Turkish bread.
VE DF GFO N
GF bread +$3

Zucchini 3 Ways 18
Charred zucchini puree, pickled zucchini, fresh zucchini, mint & basil dressing, mixed seeds & nuts. GF DF VE

Salmon Ceviche 25
Tasmanian salmon, lime dressing, coriander pickled jalapeno, radish, avocado crema. GF DF

Beef Eye Fillet Carpaccio 25
Shaved eye fillet, parmesan, radish, pea purée, balsamic, crisp bread.
Add grilled Turkish bread +$4

Burrata 24
Mixed tomato, shallot, basil, garlic croute. GFO V

Truffled Mushroom Arancini (3) 18
Cashew cheese, charred capsicum oil. GF DF VE

Chipotle BBQ Chicken Wings 500g 20
Pickled cucumber, radish, greens, lime aioli. GF DF

MAIN PLATES

Grilled Cheeseburger 28
Stirling Range beef, double cheddar, tomato, lettuce, aioli, bacon jam, brioche, chips.
GF bun +$3

Frankland River Pork Cutlet 300g 42
Roast potato, pancetta braised cabbage, apple chutney, red wine jus. GF DF

Grilled Humpty Doo Barramundi 44
Pumpkin skordalia, leafy greens, heirloom tomato, shallot, radish, basil vinaigrette, lemon herb butter.

New York Striploin 280g 49
Truffle pomme puree, carrot purée, charred zucchini.

Choice of sauce - red wine jus or mushroom sauce.
GF DFO

Pumpkin Risotto 34
Pumpkin risotto, spinach, cashew cream, toasted almond. GF DF VE

Add confit chicken Maryland $8

Moroccan Vegetables 34
Slow cooked vegetable tagine, mixed grains, saffron coconut labne. GF DF VE

Add confit chicken Maryland $8

V: Vegetarian / VE: Vegan / GF: Gluten Free / GF*: Gluten free however cooked in shared frier / DF: Dairy Free / VEO: Vegan Optional / GFO: Gluten Free Optional

Food Allergies

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Guests' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

SIDES

Chips 12
Aioli. V GF* DF VEO

Mash 10
Creamy potato mash. V GF

Garden Salad 12
leafy greens, mixed tomato, shallot, cucumber, radish, basil vinaigrette VE GF DF

DESSERTS

Chocolate Hazelnut Brownie 14
Chocolate sauce, Frangelico crema, vanilla ice cream, toasted almonds. GF

Add an extra scoop of ice cream $4

Saffron Mango Panna Cotta 14
Passionfruit coulis, candied orange. GF

KIDS

Chicken Nuggets (5) 12
Chips & tomato sauce. DF

Pasta Napolitana 12
Parmesan cheese. V

Vanilla Ice Cream 10
Caramel chocolate sauce. V

GIGS & EVENTS

Scan for upcoming live music & events

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