



v – vegetarian, vg – vegan, gf – gluten free, df – dairy free, o – option

Peppered crocodile bao buns with peanut slaw, lime, sweet & sour sauce. DF	\$24.5
Sweet & Sour silken tofu bao buns with lime & peanut slaw. v vg	\$21.5
Prosecco battered farmed barramundi fillet served with fries, local sprout and greens salad, dill and caper sour cream dressing.	\$29.5
Grilled Tandoori chicken curry with ginger and sultana biriyani, mango raita and toasted cashew nuts. GF	\$23.5
Tiger prawn and bug roll, caper & dill dressing with Old Bay seasoned crisps & grilled lemon cheek DF	\$25.5
Grilled mango & burratini salad with heirloom cherry tomatoes, local rocket, vincotto dressing & crostini v vGO GFO	\$24
Pork belly & red wine ragout pappardelle with local basil & parmesan.	\$26.5
Pineapple massaman braised brisket tacos, pickled red onion, crumbled feta & local herbs. DFO	\$24.5
Arrabiata pappardelle – garlic, chilli, capsicum, capers, local basil & parmesan v DFO	\$24
Antipasto plate: selection of cured meats, cheese, pickles, olives & dips served with grilled baguette GFO	\$29.5
<b>Sides...</b>	
Fries with garlic aioli DF,v	\$9.5
Garden salad with EVOO and vincotto GF DF VG	\$11.5
Onion rings with BBQ mayo DF v	\$10
Zucchini fries with tom yum mayo DF v	\$10
<b>Desserts....</b>	
White chocolate and goats cheese parfait, passion fruit curd, ginger crumb, orange katafi	\$17
Dark chocolate tart, peanut ice cream, caramel cremeux, banana	\$17
Tiramisu bruleè with frangelico savoiardi crumble & wattleseed gelato	\$17