

À LA CARTE MENU

LUNCH

Bread

Cob Loaf with garlic, sage and olives	\$12
Tomato Basil Bruschetta with olive oil and parmesan	\$14
Crisp Lebanese flatbread with hummus and baba ganoush	\$16

Entrée

Salt and Pepper Calamari with lemon and aioli	GF GF	\$22
Cheese and Corn Croquettes with smoked paprika mayonnaise (3)		\$16
Pumpkin and fetta Arancini served with basil pesto and shaved parmesan (3)		\$15

Salads

Fattoush Salad – Lettuce, Mint, Cucumber, Sumac, Tomato, Garlic, Lemon, Pomegranate Molasses, Fried Pita Bread, Radish	\$18
Roast Pumpkin Salad – Pumpkin, quinoa, haloumi, avocado, rocket, toasted almonds	\$18
Caesar Salad - Lettuce, Egg, Bacon, Croutons, Garlic, Parmesan Cheese	\$18

Salad Additions

Prawns	\$9
Squids	\$9
Chicken	\$9

Pasta

Pappardelle osso bucco – slow cooked beef with tomato and fresh parmesan, chilli	\$27
Spaghetti Marinara – seafood, garlic, olive oil and white wine	\$32

Platters

<i>Traditional Mezza Grazing Platter</i> – olives, hummus, baba ganoush, pickled turnips, dolmades, lamb kibbi, pumpkin kibbi, Garlic sauce, Chicken skewers, Lamb Kofta, Fried Cauliflower with tahini, tabouli, falafel, green beans with tomato	GF GF	\$45(for 1)
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Surcharges: Public Holidays 15%, Sundays 10%

GF Gluten Free DF Dairy Free V Vegetarian

M a i n s

Chilli Mussels in a rich tomato and chilli sauce with crusty bread		\$35
Crispy Pork Belly with candied apple jus, pumpkin puree, crisp broccolini	DF GF	\$36
Macadamia Crusted Barramundi Fillet with seasonal greens and roast potatoes		\$39
Confit Duck Maryland with mushroom risotto, broccolini and grand marnier glaze	DF GF	\$32
250g Chargrilled Eye-Fillet, Roast Potatoes and Seasonal Vegetables (Choice of mushroom, pepper or red wine jus)	DF GF	\$46

S i d e s

Seasonal Veg	GF	\$9
Roast Potatoes	V	\$9
Garden Salad	GF	\$9
Fries	GF	\$8

Seniors/Kids Menu

ALL \$12

Fish and chips with garden salad

Grilled Chicken and chips with garden salad

Spaghetti Bolognese with garden salad

(Limited Menu available due to Covid restrictions for a limited time only)

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Desserts

\$14

Trio of Gelati

Tiramisu with vino cotto ice cream

Frangelico affogato: vanilla ice cream, coffee espresso liqueur

Rosewater Crème Brulee with Turkish Delight and Pashmak pistachio crumb

Honey Yoghurt Panna Cotta with Honeycomb and dried pineapple crisp

Death by Chocolate, Chocolate Soil, Dark Chocolate Mousse, Salted Caramel, Chocolate ice Cream, White Chocolate and Raspberry Chard

Eton mess with Lemon Curd, Fresh berries, cream

Sticky Date Pudding

Red Wine Poach Pear, Coconut and Cardamon Custard, dusted with praline crumb

\$28

Cheese Platter, a premium selection of cheeses served with lavosh crackers, quince paste, dried fig, apricots, and strawberries

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 Gluten Free  Dairy Free  Vegetarian  Gluten , Dairy or Vegetarian Adaptable  Vegan Available