



bread's

freshly baked sourdough, olive oil and dukka 2.5 p/p

garlic and herb turkish bread 2.5 p/p

pasta's, risotto's, soup's

potato, leek and celeriac soup, sour dough, dill creme fraiche, entrée - 10.5 /main- 15.5

honey roast pumpkin and vegetable soup, sour dough, chive sour cream, entrée 10.5/ main- 15.5

king prawn, cherry tomato, olive, spanish onion, linguini, shaved parmesan, entrée- 16.5/ main- 25.5

handmade sauteed gnocchi, winter vegetables, browned butter, entrée- 14.5/ main- 23.5

fresh pea and pancetta risotto, entrée- 15.5/ main- 24.5

asparagus and wild mushroom risotto, entrée- 14.5/ main-23.5

from the sea

crisp skin king salmon, chat potato salad w spanish onion and dill aioli, main-27.5

tempura prawns, nam jim, green apple and fresh herb salad, entrée- 15.5/ main- 24.5

lightly beer battered barramundi fillets, caper and lime aioli, rocket, pear, parmesan and walnut salad 22.5

from the land

slow cooked veal osso buco, potato mash, gremolata, main-24.5

crisp twice cooked pork belly , coriander, peanuts, spanish onion, green apple salad, soy maple dressing, entrée- 15.5/ main- 24.5

roast corn fed chicken breast, peporanata, sweet corn polenta, lemon thyme veloute, main- 25.5

grain fed sirloin steak sandwich, caramelised onion, roast beetroot relish, cherry tomatoes, rocket, roast chat potatoes, main-19.5

dessert

affogato, vanilla ice cream w a shot of espresso 10.5
add a shot of frangelico, baileys or kahlua for 5.5

house made chocolate brownie, double cream 12.5

sticky date pudding, butterscotch sauce 12.5

cardomon creme brulee, chocolate biscotti 12.5

all prices include 10% GST

Surcharge Sunday and Public Holidays \$3/person