



OUR MENU IS DESIGNED TO SHARE. WE SUGGEST A SELECTION OF TAPAS TO START AND THEN SOME MEDIUM OR LARGE PLATES

TAPAS

- MARINATED OLIVES** 8
- HOUSEMADE BREAD** 5
housemade flavoured butter (V)
- GRILLED HALOUMI** 10
harissa & honey dressing (V; GF)
- PUMPKIN & ALMOND CHIPS** 10
pumpkin covered with flaked almonds, sticky soy dressing (VG; GF)
- SWEET POTATO & SWEETPEA CROQUETTES** 10
green rice flakes, mint oil, coriander aioli, 2 per serve (VG; GF)
- CRISPY EGGPLANT** 10
spicy miso dressing, spring onion, toasted sesame seeds (VG; GF available)
- KADAIFI WRAPPED PRAWNS** 10
chilli aioli, radish, coriander, 2 per serve
- POTATO & CHORIZO BOMBA** 10
Chorizo & Pedro Ximenez filling, smoked paprika aioli, 2 per serve
- SPICED LAMB CIGARS** 14
mint & lime yoghurt, 2 per serve

MEDIUM PLATES

- BAKED CAULIFLOWER STEAK** 20
tumeric, ginger, garlic, chilli, almonds, quinoa & herb salad (VG; GF)
- CARROT & SOY RICOTTA FRITTERS** 22
grilled zucchini, crispy carrot, mint, radish, coriander aioli (VG; GF)
- FRIED CALAMARI** 22
rocket, lemon & sesame dressing, lemon
- SLOW BRAISED FREMANTLE OCTOPUS** 24
smoked paprika potato, salsa verde, parsley, crispy pancetta (GF)
- LEMON MYRTLE PRAWNS** 24
lemon myrtle, ginger, chilli, herb salad (GF)
- FREERANGE PORK BELLY WITH CHORIZO** 24
paprika, garlic, pickled shallots, orange

SOMETHING BIGGER

- PINNACLE (VIC) GRASSFED PORTERHOUSE STEAK 250g** 38
housemade butter, parsley & radish salad (GF)
- ROASTED DUCK BREAST** 39
tangerine glaze, orange chutney, carrot puree, grilled broccolini (GF)
- MACADAMIA CRUSTED BARRAMUNDI** 38
lemon myrtle beurre blanc sauce, snowpeas & edamame
- SLOW COOKED LAMB SHOULDER** 65
(Shared 2 people) 24 hour braised lamb shoulder, sesame yoghurt, spinach, mint & pine nut salad, housemade flatbread (GF)

* **Kid's menu available** just ask our staff

SIDES

- TWICE COOKED CRISPY POTATOES** 8
(VG; GF)
- GREEN BEANS** 8
romesco dressing (VG; GF)
- GREEN SALAD** 8
radish, fresh herbs (VG; GF)

DESSERTS

- MANGO & COCONUT SEMIFREDDO** 16
chocolate & ginger crumb, caramelised coconut (VG; GF)
- PASSIONFRUIT BOMBALASKA** 16
passionfruit parfait, italian meringue, fresh berries
- RUBY CHOCOLATE PARFAIT** 16
raspberry coulis, pistacio dacquoise, fresh berries (GF)
- CHOCOLATE ROYAL** 16
chocolate mousse, hazelnut praline, hazelnut dacquoise

V - Vegetarian; VG - Vegan & Vegetarian; GF - Gluten Free | Please let us know if you have a serious allergy. We will do our best to accommodate you, however we use gluten, onion, garlic and nuts in our kitchen & cannot guarantee traces will not be present.

Please note: All credit card payments incur a 1.5% surcharge