



ENTRÉE

- Sydney rock oysters, classic mignonette & lemon (df, gf) \$30 / \$42
Grilled tiger prawns, lemongrass, chilli, toasted coconut, lime, betel leaf (df, gf) \$26
Fried calamari, kewpie mayo, Portuguese seasoning & lemon \$22
Grilled sheep's milk saganaki, beehive honey, oregano (v, gf) \$22
Daily soup with today's accompaniments (gfo) \$19
Portuguese mussels, chorizo, roasted capsicum, tomato, chili, grilled bread (gfo, dfo, n) \$26 / \$34

MAINS

- Grain fed beef tenderloin, sauteed mushrooms, roasted truss tomatoes, red wine jus (dfo, gfo) \$46
Free range medley of sausages, mashed potato, caramelised onion gravy \$34
Pan roasted market fish, sugarloaf, sugar snap peas, lemon beurre blanc, (gf) \$42
Daily pasta with today's accompaniments \$32
Marinated lamb cutlets, eggplant, black garlic, pomegranate, jalapeno (gf) \$46

SIDES

- Potato & celeriac dauphinoise (v, gf) \$12
Buttered winter greens (v, gf) \$12
Thick cut chips, aioli (v) \$11
Mashed potato (v, gf) \$12
Green salad, radish, house dressing, herbs (v) \$12

DESSERT

- Citrus vacherin, lemon custard, mandarin, lime sorbet, sorrel, meringue (gfo, nfo, n) \$16
Warm sticky date & toffee pudding, bourbon vanilla ice cream \$16
Selection of cheese served with lavosh (gfo, n) \$26 / \$38
Caffé Affogato / add Frangelico or Amaretto \$9 / \$18
Selection of seasonal gelato & sorbet \$16