



MAINS

Soup of the Day	\$15
Served with homemade bread roll (G/F Available)	
Free Range Chicken Classic Caesar Salad	\$20
Cos lettuce, classic caesar dressing, anchovies, bacon, parmesan, croutons	
Crunchy Cauliflower Tacos (Vegan)	\$18
Garden greens, cucumber, carrot, radish, tahini sauce	
Oriental Beef Salad	\$20
Five spices aromatic beef tenderloin, asian vegetables and dressing	
Steamed Green Lipped Mussels with Garlic Bread	\$20
Garlic, herbs, white wine, cream	
Pulled Pork Belly Bao Buns	\$20
Marinated pork belly with togarashi spices and cilantro, asian coleslaw, Japanese mayonnaise	
Venison Cheese Burger served with French Fries	\$20
200g venison patty, beetroot relish, cheese, mustard and tomato sauce	
Chicken Burger with French Fries	\$18
Marinated sliced chicken, lettuce, cheese, tomato and cucumber pickle	
Gambas Fettuccine	\$26
Garlic gambas, parsley, chilli, anchovies, olive oil	

SIDES

French fries, ailo and tomato sauce (GF/ V)	\$8
Rocket salad, pear, figs, parmesan and aged balsamic (V/G/F)	\$9
Seasonal garden lettuce and julienne crouton with house dressing (V/DF)	\$8

DESSERTS

Sorbet - mixed berries, mango, coconut vanilla	\$14
Homemade carrot pudding with passionfruit curd and berry compote	\$12
Bread and butter pudding with vanilla ice cream	\$14
Seasonal fruit salad with lime sorbet (Vegan/ DF/ GF)	\$14
Cheese selection, cheddar cheese, blue cheese,	\$20
Swiss cheese with candied walnut, crackers	

Please let your server know, if there is any other allergies or dietary requirements