

To Begin

Sourdough Bread Warm House Baked 8.50
Extra Virgin Olive Oil &
Whipped Caraway Seed Butter

Pot of Marinated Mixed **Olives** 6

Garlic Bread, Oregano & Thyme 8.50

Entree

Local **Seafood Chowder** Prawns & Mussels 24

Sydney Rock Oysters Shucked Daily, Natural w/ Mirin Ginger Vinaigrette or Kilpatrick 3.80 each

South Australia **King Prawns** Pan Fried, Garlic, Cherry Tomatoes 24

Hawksberry **Salt & Pepper Calamari** Wasabi Lime Aioli 21

Grilled Cyprus **Haloumi**, Vine ripened Tomatoes, Asparagus 19

Grass Fed **Beef Carpaccio** Cherry Tomatoes, Fried Capers, Grana Padano 18

Greek Salad, Alto Extra Virgin Olive Oil, Danish Fetta 16

Mains

Saffron Angel Hair Prawns, Smoked Salmon, Wilted Baby Spinach, Garlic and Chili 38

Penne Napolitana Fresh Basil, Grana Padano 26

220gm Grain Fed Beef Eye Fillet, Mash Potato, Veal Jus 38

Steamed Cone Bay Barramundi Fillet, Jasmine Rice, Light Soy, Coriander & Long Red Chili 35

Battered Local Fish & Chips, Rustic Tartare Sauce, Fries 33

Murray Valley Pork Cutlet 500gm, Potato Mash, Veal Jus 39

Slow Braised Beef Cheeks Pappardelle, Heirloom Tomato, Grana Padano 32

Grilled Snapper Fillets Broccolini, Lemon, Extra Virgin Olive Oil 38

Sides

French Fries, Rosemary, Sea Salt 9

Steamed Broccolini, Extra Virgin Olive, Lemon Zest Dressing 12

Green Leaf Salad drizzled with Hand Whisked 2 kinds of Mustard Seed Dressing 9

Desserts

Honeycomb & Marshmallow Ice-cream Sandwich 12

Cherry Coulis

Cinnamon Poached Pear 12

Mascarpone

Vanilla Bean Crème Brulee 14

Salted Caramel Ice cream

Homemade Ice cream 12

Vanilla, Salted Caramel & Espresso Martini

Affogato

Vanilla Ice cream with a shot of espresso coffee 8

Or with a shot of Frangelico 16

Coconut Sorbet

Black Truffle. Cacao Nibs 13

Cheese Platter 29

Selection of Australian cheeses