

To Start

House Baked Sourdough Bread, Whipped Truffle Butter, Extra Virgin Olive Oil & Balsamic Reduction 9

Garlic & Thyme 9

Grilled Halloumi & Cypriot Lountza on Sourdough 16

Pot of Marinated Olives 8

One

Sydney Rock Oysters from Merimbula (NSW) Shucked to order, Muddled Yuzu Vinaigrette 6 ea/Min 4

Beef Carpaccio w/horse radish, olive oil and shaved parmesan 23

Salt & Pepper Hawkesbury River (NSW) Calamari, Wasabi Mayonnaise 22

Sauteed King Prawns w/ Romesco Salsa 32

Seared Lamb Backstrap, Grilled Zucchini, Fetta, Rosemary & Jus 22

Spinach & Ricotta Zucchini flowers w/ Pumpkin Puree' 23

Four Cheese filled Ravioli in a Creamy Sage Sauce 23/32

Two

Lightly Battered Sand Whiting 200gm Clarence River (NSW), Homemade Tartare, Chips 38

Saffron Angel Hair Pasta, Smoked Salmon, Prawns, Chili, Capers 40

Roasted Butternut Pumpkin Risotto Pinenuts, Spinach, Goats Cheese 33

Grilled Sirloin Steak 300gm, Portobello Mushrooms, Caramelised Echalottes, Veal Jus 44

Dandenong Ranges (VIC) Eye Fillet 230gm, Creamy Potato Puree, Veal jus 52

Duck Maryland L'Orange Caramelised Leeks, Orange Reduction 44

Pan Seared 450gm Pork Cutlet Moyarra (VIC), caramelised carrots, Kipfler Potatoe, apple puree salsa 42

Sides

Broccolini, Tahini Yoghurt, Toasted Almond 12

Twice Cooked New Potatoes, Rosemary Salt 10

Lightly Battered Chips, Smoked Maldon Sea Salt 10

Greek Salad, Extra Virgin Alto Olive Oil 17

Mixed Leaves Tossed in a Pedro Ximenez Dressing 10