

Starters

BREAD BOARD 13

toasted breads with dukkah, sticky balsamic and extra virgin olive oil

CALAMARES 13.90

salt and pepper calamari with citrus aioli

SMOKED SALMON TARTARE GF* 15.90

spicy guacamole and turkish toast

BRUSCHETTA GF* V 15.90

crushed avocado, balsamic tomato and Persian fetta on turkish toast

5 SPICE CRISPY SKINNED QUAIL GF* 21.50

green beans, pickled fennel and apple cranberry relish

GREEK LAMB PIZZETTA 17.90

slices of roasted lamb rump, fetta, olives, cherry tomatoes and basil on flat bread with tzatziki and rocket puree

VEGETARIAN PIZZETTA V 16.90

grilled peppers, artichoke, eggplant and zucchini with camembert, confit garlic and parsley puree

ANTIPASTI GF* V 14.90

a selection of marinated vegetables and olives from our deli with garlic bread

SALAD CAPRESE GF* 16.90

buffalo mozzarella and tomatoes, layered with San Danielle Prosciutto and rocket leaves, served with Turkish toast

Sandwiches

OPEN SANDWICHES ON TURKISH TOAST GF* 19.5

loaded with salad and served with fries

Eye Fillet Steak grilled mushroom, caramelised onions, tomato relish

Smoked Salmon avocado, lemon crème fraiche, watercress

Italian grilled and marinated vegetables, haloumi & pesto

GF gluten free option available
V* Vegetarian Option*

Mains

Daily specials will be advised by your waiter

ROASTED BABY BEETROOT AND SAGE GNOCCHI V 24.50

sautéed with leeks, peas, spinach, walnuts and roast eschallots, with horseradish cream, parmesan, apple and watercress salad

ROASTED RACK OF WHITE PYRENEES LAMB GF* 33.50

dusted with dukkah spices, served on pumpkin ratatouille with sticky rosemary jus

HUON RIVER SALMON FILLET GF* \$32.50

crispy skin, Thai style noodles, fragrant coconut and lemongrass broth and steamed greens

80 DAY GRASS FED GREENSTONE CREEK EYE FILLET GF* 32.50

pancetta and spinach mornay, roasted eschallots, fondant potatoes, and a horseradish and shiraz Jus Lie

PAN SEARED QUEENSLAND SCALLOPS GF* 28.50

smoked tomato, chive and preserved lemon risotto, peas and asparagus with fried prosciutto, parmesan and basil oil

STICKY PORK BELLY AND BBQ PRAWN SALAD GF* 28.5

coriander, peanuts and sprouts finished with plum and ginger dressing and steamed fragrant rice

POT ROASTED CHERMOULA CHICKEN 29.90

saffron cous cous, roast sweetcorn and green bean salsa

JACOBS WELL PRAWNS 26.90

seared and tossed through linguine, with chorizo, chilli, cherry tomatoes and spinach, finished with rocket pesto, watercress and pecorino cheese

SIDES

Fries with aioli 6

Steamed broccolini with Yarra Valley Persian fetta 8

Rocket, parmasan & shaved apple salad w/ vincotto 8

Pumpkin ratatouille 8

GF gluten free option available
V* Vegetarian Option*