

Mains

Daily specials will be advised by your waiter

SMOKED CHICKEN CAESAR SALAD GF* E. 16.5 M. 23.5

with double smoked streaky bacon, poached free range egg, garlic crouton, little gem lettuce & anchovy mayonnaise

STICKY PORK BELLY AND BBQ PRAWN SALAD GF* E. 16.5 M. 23.5

coriander, peanuts, enoki mushroom & sesame, finished with coconut & tamarind served with steamed aromatic rice

ROASTED PUMPKIN & RICOTTA ROTOLO V E. 16.5 M. 23.5

with walnut praline, pears, baby beets, tatsoi lettuce & red pepper puree

RISOTTO BIANCO V GF* E. 16.5 M. 23.5

with 10 year old Casanova balsamic vinegar, braised mushrooms, tallegio & watercress

add BBQ prawns 8

DUKKAH CHICKEN BREAST M. 24.5

pan fried & rolled in macadamias & coconut, crunchy sprout salad, kipfler potatoes, plum & ginger dressing

GRILLED FISH GF* M. 32.5

with scallop gyoza, spicy tom yum, shitake & green bean fricassee

GREENSTONE CREEK EYE FILLET GF* M. 32.5

80 day grass fed eye fillet with velvet mash potato, creamed spinach, roast shallots & mushroom sauce

SIDES

Fries with aioli 6

Steamed broccoli with Yarra Valley Persian fetta 8

Velvet mashed potatoes with buttered spinach 7

Mixed leaves with apple parmesan & verjuice 8

Tapas

BREAD BOARD 12

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

CALAMARES 12

salt and pepper calamari with citrus aioli

ACEITUNAS Y PIMENTOS V GF* 10

mixed marinated olives & bell peppers, Yarra Valley fetta, hazelnut crumble, grissini

BROCHETTAS GF* 12.5

grilled marinated chicken skewers with paprika aioli

CIABATTA Y SOBRASADA 10

grilled ciabatta & sobrasada (majorcan spreadable sausage) & sour cream

MEJILLONES GF* 15.5

steamed black mussels with chorizo & tomato with sourdough

REMOULADE GF* 12

creamed sand crab & celeriac remoulade with turkish toast

ANTIPASTI GF* V 12.5pp

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

GF gluten free option available*

