

Entrees

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| Oysters, natural with lime | 16.90 / 29.90 |
| ▪House dips & Red Hill olives, organic Turkish bread | 13.90 |
| ▪Spinach, leek & feta filo, tomato relish | 14.50 |
| ▪Charcuterie plate, cured meats, pickles, mustard, sesame grissini | 19.90 |
| ▪Caesar salad, cos, bacon, poached egg, grana padano | 19.90 |
| ▪Canadian seared scallops, sugar snaps, beanshoots, Avruga caviar | 17.90 |
| Warm lamb salad, goat's cheese, green olives, pinenuts, rosemary dressing | 19.90 |
| Glazed duck salad, mango, capsicum, bean sprouts, cashew & sticky soy | 19.90 |

Mains

Fish of the day – See blackboard

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| ▪Pumpkin & parmesan ravioli, semi dried tomato, spinach, sage butter sauce | 26.50 |
| ▪Garlic prawns, long grain rice, chilli, chives | 19.90 / 28.90 |
| ▪Smoked trout salad, pickled cucumber, tomato, lime crème fraiche, crouton | 23.90 |
| ▪Market fish & chips, garden salad, house tartare | 26.90 |
| ▪Linguine, Crystal Bay prawns, salmon, capers | 27.90 |
| 300g Barcoo scotch, crushed potatoes, asparagus, semi dried tomato béarnaise | 32.90 |

Sides

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| Garden salad, tomato, Spanish onion | 6.90 |
| ▪Fries, aioli, tomato sauce | 9.90 |
| Asparagus, almond oil, lime | 9.90 |
| ▪Wild rocket salad, parmesan, aged balsamic | 9.90 |
| ▪Hand cut wedges, paprika salt, aioli | 9.90 |
| Roasted cauliflower, dukkah | 9.90 |

Panini (Lunch only)

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| Chicken, Spanish onion, Swiss cheese, cos & ranch dressing | 13.80 |
| Roast capsicum, spinach, semi dried tomato pesto, buffalo mozzarella | 13.80 |
| Smoked ham, mustard pickle, hydro tomato, cheddar | 13.80 |