

Share Plates

House made dip with artisan bread	11.90
Coffin Bay oysters natural/dressed	½doz 16 1doz 30
Organic cob loaf with Red Hill olive oil & dukkah	10.50
Local Manzanilla & Kalamata olives	9
Charcuterie Plate – Chef's selection of cured meats & condiments	19.90

Entrees

Soup of the day	12.90
Panko crumbed squid with mizuna & wasabi aioli	16.50
Twice baked goats cheese soufflé with chives, capsicum relish & balsamic glaze	16.50
King prawns a la Lourenco Marques with garlic, chilli, preserved lemon & wild lime infused olive oil	17.90

Mains

Fresh market fish (grilled or fried) with shoestring fries, salad & house made tartare	26.50
Berberie spiced spatchcock with warm salad of Jerusalem artichoke & confit carrot with sumac labna	29.90
Pumpkin & parmesan ravioli with burnt butter & sage, toasted pepitas	26.90
Spring Bay mussels with gorgonzola, chives & cream, crusty baguette	25.90
350g Rib eye with smoky bacon beignet & confit garlic jus	32.50
House made gnocchi with braised shoulder of lamb & local pine mushroom ragout	27.90
Blue eye with aligot potato, candied fennel, local vongole & saffron sauce	29.90

Sides

Sautéed kiplers with Red Hill olive oil, rosemary & orange sea salt	9.90
Baby brussel sprouts with beurre blanc	9.90
Green beans with harissa & feta	9.90
Shoestring fries with aioli	9.90
Garden salad	9.90

Toasted ciabatta rolls

Lamb, garlic yoghurt, baby spinach and red onion 13.8

Chicken, honey mustard, cheese & semi dried tomato 13.8

Grilled zucchini, harissa, rocket and feta 13.8

Ham off the bone, tomato, cheddar and pickle chutney 13.8