

DINNER

Wednesday - Saturday 5.00 p.m. - 8.30 p.m.

ENTREE/ SHARE

Garlic pizza | \$11.9

House dips | \$15.9

Char sui pork bao | \$12.9

vietnamese style pickle, cucumber, hoi sin, coriander

Pan fried scallops | \$19.9

cauliflower puree, roast pumpkin, prosciutto crisp

Soup of the day | \$15.9

with sourdough

MAINS

Salt & pepper squid | \$24.9

shredded chinese cabbage, beans sprout, carrot, red onion, roasted cashews, pickled ginger, lime palm vinaigrette

Moroccan pulled lamb salad | \$24.9

pumpkin, spinach, red onion, cucumber, green beans, pearl cous cous, yoghurt mint dressing

Grilled haloumi burger | \$21.0 (V)

rocket, hummus, garlic field mushroom, roast tomato, spiced red onion jam, fried egg - with chips | \$4.0

Slow cooked lamb burger | \$19.9

hummus, feta, carrots, cabbage slaw
-side sweet potato chips | \$4.0 or with potato chips | \$4.0

Wild mushroom risotto | \$27.9 (V) (GF)

stilton cheese, virgin olive oil

Potato gnocchi | \$24.9 (V)

pumpkin, toasted walnuts, spinach, stilton cream
-with chicken | \$4.0 - with seafood | \$6.0

Penang red chicken curry | \$24.9

pumpkin, lychee and steamed jasmine rice

Laksa | \$27.9

chicken, prawns, enoki, king oyster mushrooms, bean shoots, chilli, tofu, noodles, asian herbs

Market fish of the day | market price

please ask for the specials

SIDES

seasonal greens, virgin olive oil, lemon | \$9.9

steamed rice | \$4.9

beer battered chips, aioli | \$10.9

sweet potato wedges, sour cream, sweet chilli | \$12.9

PIZZA

Margherita | \$17.9 (V)

tomato base, ripe promodoro tomato, bocconcini, mozzarella, fresh basil

Hawaiian | \$18.9

tomato base, leg ham, fresh pineapple

Zucca | \$19.9 (V)

pesto base, roast pumpkin, pine nuts, mozzarella, caramel onion, spinach, goats cheese

Funghi | \$22 (V)

confit garlic base, truffle puree, wild mushrooms, parsley, mozzarella,

Carne | \$22

tomato base, pepperoni, chorizo, prosciutto, olives, rocket, mozzarella

Spaniard | \$24

confit garlic base, prawns, chorizo, parsley, mozzarella, sea salt

DESSERT

Creme brulee | \$13.9

served with biscotti

Sticky date pudding | \$13.9

butterscotch sauce and vanilla bean ice cream

Vanilla bean panna cotta

wild berry compote, pistachio crumble | \$13.9

Please advise our staff with any food allergies.
Staff are able to assist with alternatives or recommendations.

We locally source our produce

Wellahuers butcher | Bear bones coffee | B & D fine foods | Bella's Market

G.S.T. Inclusive – One bill per table & 15% surcharge on Public Holidays

