

Dinner Menu

Available from 05.30pm till 09.30pm only

ENTREES

FRESH OYSTERS | \$ 4.50 each or \$21.00 for 6 oysters

BATTERED - Tempura battered oyster served with yuzu aioli & Japanese pickle ginger

OR

FRESH - Fresh oyster served with forum chardonnay vinegar & pickle onion dressing

BAO | \$ 5.50 each or \$15.50 for 3 Bao

BELLY BAO - Crispy pork belly w/hoisin sauce, coriander & peanuts

OR

VEG BAO - Tasty tofu w/char Sui sauce fresh slaw & tangy mayo

TACOES | \$4.50 each or \$16.50 for 4 Tacos

CHICKEN TACO - Seasoned chicken / chilli jam / cabbage slaw / yuzu aioli (NF)

OR

TACO PESCADO - Battered fish/coriander cream /cabbage slaw/fresh lemon

LAMB CUTLETS | \$19.50

Green pea pesto / caramelised onions/red wine jus (GF)

SCALLOPS | \$18.50

Leeks fondue /mustard brown butter / crisp pancetta / chorizo crumb (NF)

SOUP OF THE DAY | \$14.50

served with garlic butter sourdough (V)

CHIP & DIP | \$17.50

Tempura battered courgettes chips w/ Goat cheese dip, honey & dehydrated beetroot powder
(V, NF)

*Please advise wait staff of any allergies or dietary requirements when placing the order

GF- Gluten Free NF-Nut Free DF-Dairy Free V-Vegetarian

LIGHT MAINS

PRAWNS LINGUNIE | \$24.50

yuzu aioli (NF)

WAGYU BEEF BURGER | \$21.50

packed with salad, bacon and cheese served with a side of fries

SOUTHERN FRIED CHICKEN BURGER | 21.50

Packed with salad, bacon and cheese served with a side of fries

BURGER GOES GREEN | \$21.50

Homemade vegetarian burger patties with greens & side of fries

FISH AND CHIPS | \$21.50

Served with side salad, tartar sauce & tomato sauce (DF, NF)

LAMB SLIDERS | \$19.50

Served with criss cross fries

MAINS

MARKET FISH | \$34.50

Celeriac /fresh clams / dill lemon cream sauce/ wilted spinach / wild black rice (NF)

PORK BELLY | \$36.00

Caramelised onion & apple puree /crackling/ brocolini /Sauerkraut potato salad (NF, GF)

RIB EYE (300gms) | \$38.50

Truffle fries/fried egg/vine tomato/red wine jus (NF, GF)

EYE FILLET | \$37.00

Cauliflower puree / caramelized shallots / silver beet ras el hanout/rosti/chimichurri (NF, GF)

MORROCAN LAMB SHANKS | \$35.50

Minted Peas/Kumara mash/tossed green beans/red wine jus (GF)

CONFIT CHICKEN LEG | \$33.50

Puy lentils / hay baked carrots/Cajun spiced potato /jus (GF)

HARISSA ROAST CAULIFLOWER STEAK | \$26.50

Beluga Lentil Sauce (V, NF, GF)

VEG WELLINGTON | \$29.00

Salsa Verde/tossed green beans/quinoa salad (V)

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SIDES

Broccoli Heads | \$8.50

Kumara Skordalia | \$8.50

Green Leafy Salad | \$8.50

French Fries | \$8.50

DESSERTS

PLUM FRANGIPANI | \$18.00

Rosemary poached pear, dehydrated banana chips, plum gel with vanilla ice cream

CINNAMON CRÈME BRULÉE | \$18.00

Rhubarb gel crumble served with maple & walnut ice cream

CHURROS | \$18.00 (V, NF)

Pear /Pumpkin / caramel sauce /ice crème macadamia Dulce de leche

CHEESE BOARD | \$18.00(V)

Selection of local chesses / homemade lavosh / Chutney /dried fruits

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