

Dinner

served after 5pm

Charred Marinated Wagyu Beef Burger

w/ aged cheddar + mixed leaves + fresh tomato + bacon
+ tomato relish + hand cut chips

21.9

Salt + Pepper Squid •GFO

w/ mixed leaves + crushed cashew + coriander salad w/ nam jim dressing

26.9

Beer Battered Snapper + Squid Plate •GFO

w/ hand cut chips + salad + aioli

26.9

Slow Cooked Pork Belly •GFO

w/ black pepper potato puree + broad beans + braised leek + balsamic jus

28.5

Middle Eastern Spiced Lamb Backstrap

w/ preserved lemon + israeli cous cous + tzatziki + sticky jus

28.9

Seared Prosciutto Wrapped Veal Medallions •GFO

w/ sautéed kipfler potatoes + baby spinach
+ seeded mustard bearnaise + grilled prawns

29.9

Glazed Asian Style Bbq Duck •GFO

w/ rice + asian greens + pickled lemons

29.9

Fettuccini

w/ king prawns + squid + fresh chilli + garlic
+ lemon + wild rocket + parmesan

27.9

Char Grilled Chicken •GFO

rubbed w/ smoked paprika stuffed w/ spicy chorizo
+ white bean mash + chicken jus

28.5

Char Grilled Beef Fillet

w/ shallot jam + paris mash + petite goats curd tartlet + red wine jus

29.9

Lemon + Sage Infused Chicken •GFO

w/ herb pumpkin + baby spinach + sweet tomato jam + jus

28.5

Lotus Mixed Plate •GFO •V

thai chicken balls + lemongrass prawns + chorizo + roast capsicum
+ pistachio dip + beetroot tapenade + mediterranean vegetables
+ house made labna + toasted turkish

sml 19.9

lge 28.9

Something on the side

Mixed Leaf Salad •GFO

w/ olives + fetta + tomatoes + sherry vinaigrette

9.0

Hand Cut Chips •GFO

w/ roasted garlic, sea salt + aioli

7.9

Shoestring Fries •GFO

w/ tomato sauce

7.9

Bowl Of Seasonal Greens •GFO

w/ lemon + herb butter

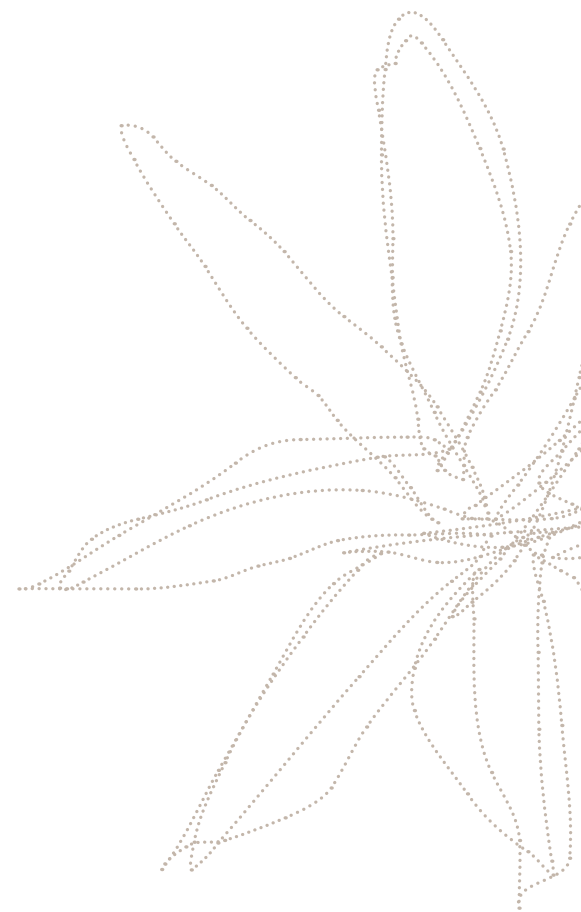
9.0

•GFO: gluten free option •V: vegetarian

some foods may contain traces of nuts, eggs or dairy products.

15% surcharge applies on public holidays. fully licensed or byo wine only.

corkage \$2.50 per person. minimum credit card transaction \$10.00



DINNER