

small

toasted crispy ciabatta roll 7
smoked roasted garlic butter(v)

taggiasche olives 8
grissini(v, df, gfo)

oven roasted artichoke hearts 9
peppers & zucchini marinated in olive oil,
grissini(v, df, gfo)

arancini 2 ways 13
tomato, basil, taleggio &
porcini mushroom, truffled cheddar(v)

bruschetta 14
cuca razor clams, heirloom tomatoes,
green almonds, olives, shallots(df, gfo)

victorian buffalo mozzarella 17.5
fresh green almonds, pomegranate, heirloom
tomatoes, pistachio, watercress, pesto,
evo oil, ciabatta(v, gfo)

big

porchetta 29

300gm black angus reserve porterhouse 33
- grain fed for 150 days, sous vide 2.5
hours (med-rare)
smoked celeriac, sautéed greens,
chimichurri(gf, df)

tasmanian salmon fillet 30
smoked celeriac, sautéed local asparagus,
green almond salsa rustica(gf, df)

risotto/pasta/gnocchi

asparagus risotto(v)/with prawn tails
24/32(gf)

fresh local asparagus, mint, lemon, micro
wasabi, parmigiano reggiano

house made potato gnocchi 23
tomato, basil, buffalo mozzarella(v)

wagyu mince & chianti ragù 24
fresh tagliatelle, parsley
parmigiano reggiano

fennel & chilli salami 25
fresh chilli, garlic, istra chilli &
fennel salami, baby spinach, fennel,
casareccia pasta, napoli, crème fraîche,
parmigiano reggiano

prawn tails 32
fresh local asparagus, garlic, white
wine, spring onion, lemon thyme, crème
fraîche, casareccia pasta, micro wasabi

burgers

veggie burger 19
mt byron black lentils, brown rice,
carrots, pea & corn patty, burger bun,
capsicum & tomato relish, mizuna leaves,
roasted artichokes & peppers(v, dfo, gfo)

sloppy joe 19.5
wagyu mince with house made tomato sauce,
burger bun, cheddar, pickles, jalapeño
cream cheese

free range chicken schnitzel 19
panko crumbed, burger bun, jalapeño cream
cheese, baby cos, cucumber, tomato,
pomegranate

all burgers served with
house cut chips & spicy slaw

something extra

house cut chips 9
w porcini salt
miso glazed eggplant 9

oven baked(v, df)
mizuna salad 9
w parmigiano reggiano(v, gf)

salad

roast jerusalem artichokes salad 22
hazelnuts, goat feta, lemon thyme, mizuna
(v, dfo, gf)

green almond salad 22
fresh green almonds, smoked bocconcini,
mizuna, sud dried tomatoes, red onion,
fried spiced chickpeas(v, dfo)
add pan fried tasmanian salmon fillet + 8

kids (under 12 only) 15

sloppy joe burger
wagyu mince, cheddar, chips, tomato sauce
fish & chips
crumbed flathead, chips, aioli
chicken schnitzel
garden salad, tomato sauce

something sweet 14

triple chocolate brownie, spiced cherry
compote, smoked cherry ice cream
baked macadamia cheesecake, butterscotch
sauce, double cream

CHEESE PLATE AVAILABLE

FRIDAY & SATURDAY NIGHT MEAL DEAL

BURGER & BEER \$25

PASTA & WINE (FROM) \$30

