

Please advise your server if you have any food allergies



## Dinner Menu

From 5.30pm

Thursday - Saturday

Harissa spiced hummus with cherry tomato, olives & lemon with flat bread	\$16
Braised pork roti with hoisin, coriander, qp mayo & pickled chilli	\$18
Jackfruit & mushroom roti with hoisin, cucumber & pickled chilli	\$18
Strawberry, asparagus, and goat's cheese salad with fresh basil and vincotto	\$19
Steamed mussels in a coconut curry sauce served with sourdough	\$20
Crispy blue cod tacos with chipotle mayo, chimichurri, pickled red onions & slaw	\$22
Grilled aubergine with halloumi (vegan cheese available), tomato and pomegranate salsa, almond and fresh herbs	\$24
Fried chicken Kaarage with fennel and cucumber salad, Japanese 7 spice, and mayo	\$26
Slow roasted merino lamb shoulder with spring greens, new potatoes, salsa verde and mint	\$60
- serves 2	

## SIDES

Baby new potatoes with herb and mustard butter	\$14
Grilled asparagus with parmesan and truffle oil	\$16
Spring green and quinoa salad with lemon dressing and mint	\$16
Garden Salad with a mustard dressing	\$14
Shoestring fries with aioli & sambal	\$9

## DESSERT

Eton mess with rosewater strawberries and pistachios	\$15
Vanilla crème brulee, fresh seasonal fruit	\$15
Chocolate brownie with hazelnut praline & espresso ice cream	\$15

## Kids Menu

### Mains

Spaghetti with homemade tomato sauce, spinach & parmesan \$12

10" Margherita pizza \$12

Crispy chicken, potatoes and salad \$15

Beef burger with salad & fries \$15

### Desserts

Chocolate brownie with ice cream \$10

Ice cream Sundae \$10

