



MENU

Appetizers

Mushroom Arancini (V) \$12

With arrabbiata sauce and chive mayo

Stone-baked Bruschetta (V*) \$15

Tomato, onion, basil pesto and bocconcini

Meat and Cheese Board \$25

Salads

Goat-cheese and Beets (V*) \$16

Smoked goat-cheese, mesclun, roasted cherry-tomatoes, marinated golden beets, roasted red beets and vinaigrette-dressing, pine nuts

Octopus (L) \$18

Baby cos, green beans, red onion, potato-shots, caper-berries, lemon, tarragon mayo and pomegranate dressing

Mains

Beef Cheek (GF/L) \$24

With carrot purée, kale, snow peas, radish, parsnip chips and red wine jus

Chicken Piccata \$22

Pearl couscous, carrots, asparagus, capers, snow pea tendrils, black potato strings and lemon-butter sauce

Duck GF (L) \$25

With raspberry-gastrique glaze, parsnip and purple cabbage purée, roasted leek, vegetable-mushroom couscous gastrique sauce

Cauliflower Steak (V/GF) \$18

With potato thins, pickled pumpkin, 7-hour brown onions, Brussels sprouts, balsamic onions, radish, chive mayo and vegetarian demi-glaze

Herb-crusted Fish (L) \$22

With broccolini, radish, potato and smetana sauce

Pasta and Risotto

Creamy Chicken Fettuccine \$22

Sun-dried tomatoes, mushrooms and capers

Tomato Pesto Fettuccine (V) \$18

Bocconcini, roasted cherry tomatoes and basil pesto

Creamy Mushroom Risotto (V/GF) \$18

Oyster and shiitake, shimeji and button mushrooms

Lemon Risotto with Octopus (GF) \$24

With spinach and lemon zest

Spaghetti Seafood Marinara (L) \$24

Prawns, squid, green mussels and Napolitana sauce

Kids

Meatballs

with Spaghetti, chips or steamed veg \$10

Hawaiian Pizza \$10

Margharita Pizza \$10

PIZZA MENU

Large 15' Bases

Gluten Free Base \$4.00 | Vegan Cheese \$4.00 | Half-half Pizzas \$1.00

Margherita Fresh tomato, bocconcini, basil and garlic (VVE)	\$23.00
BBQ Meat BBQ Sauce, pepperoni, bacon and double smoked ham	\$23.00
Mexicana Pepperoni, capsicum, onion, olives and chilli	\$23.00
Vegetarian Baby spinach, capsicum, olives, mushroom, sundried tomato, onion and basil (VVE)	\$23.00
Smoked Pulled Pork Smoked pulled pork, onion and housemade bbq sauce	\$23.00
Perri-perri Chicken Sundried tomato, onion, capsicum and perri perri sauce	\$25.00
Thirroul Olive oil base, sliced potato, garlic and rosemary (VVE)	\$23.00
Hawaiian Double smoked ham and pineapple	\$23.00
Lamb Smoked lamb, feta, jalapenos, lemon pepper, house made apple-bourbon sauce	\$26.00
Chicken and Bacon Sundried tomatoes, coriander, avocado & lime mousse.	\$25.00
Chorizo Haloumi, roasted eggplant, olives and baby spinach	\$25.00
Prosciutto and Prawn Chilli, fresh rocket, parmesan and aged balsamic	\$26.00
Grande Mushroom, capsicum, onion, pineapple, ham, pepperoni and olives	\$26.00

Desserts

Churros and Rum Truffles With hot chocolate sauce and vanilla bean gelato	\$9.90
Chocoholic Chocolate moist cake and brownies with raspberry coulis and vanilla bean gelato	\$9.90
Pavlova (GF) Meringue, passionfruit cream and fresh berries	\$9.90
Tiramisu Savoardi, mascarpone cream, coffee pearls and chocolate corals	\$9.90
Mega Milkshake Available as chocolate, vanilla, strawberry, caramel or banana	\$9.90
Gelato and Sorbet (V*/GF)	\$3 / scoop

DRINKS

Shiraz

Wolf Blass Private Release Shiraz Barossa *Nuriootpa, S.A.* | 7/29
Brokenwood, Hunter Valley, NSW | 47

Cabernet Sauvignon

Rymill The Yearling Coonawarra, S.A. | 7.5/32
Beresford McLaren Vale, S.A. | 38

Merlot

Tamburlaine Organic Orange, NSW | 8/34

Malbec

Alemos Argentina | 7/28

Pinot Noir

Squealing Pig Central Otago, NSW | 8/34

Sauvignon Blanc

Morgan's Bay Red Cliffs, VIC | 7/27
Nobody's Hero Framingham Malborough N.Z. | 9/36

Sparkling and Prosecco

Henkell Trocken Piccolo Germany | 9
Mascareri Prosecco Italy | 7/30
Jansz Premium Cuvee Tasmania | 46

Pinot Grigio

Block 50 Central Rangers, NSW | 7/28
Il Villaggio Italy | 32

Rose

Tgallant Cape Shank Main Ridge, VIC | 34

Chardonnay

Morgan's Bay Red Cliffs, VIC | 7/27
Vasse Felix Margaret River, W.A. | 35

Riesling

Penfolds Koonunga Hill | 7/28

Tap Beers

Hahn Premium Light | 5.9
XXXX Gold | 6
Toohey's New | 6.2
James Boags Draught | 6.2
Hahn Super Dry | 6.8
Furphey | 7.2

Cocktails

Espresso Martini | 16
Tommy's Margarita | 16
Mojito | 15
Ryan's Ice Tea | 17
Peach Martini | 15
Midori Splice | 15
Aperol Spritz | 15