

Entree

Saganaki w seared greek cheese , sesame, honey, pear & watercress salad	V/GF	17
Boneless fried chicken w no-mayo slaw, fresh lemon & chipotle aioli	GFA	15
Salt & pepper calamari w chipotle aioli & dressed salad leaves	GFA	16/22
Cold brined organic mussel salad w palm hearts, daikon, chilli, fennel & asian dressing	GF	18

Classics

Jerk chicken burger w milk bun, slaw, house-made chilli sauce & beer battered fries		20
Beef burger w milk bun, melted cheddar, crispy bacon, caramelised onion, house-made pickles, aioli, bbq relish & beer battered fries		22
Portobello mushroom burger w milk bun, fried haloumi, charred capsicum, house-made pickles, roquette, aioli, pesto & beer battered fries	V	20
Fish & chips w beer battered australian barramundi, mashed garden peas, tartare & beer battered fries		22
Bangers & mash w english recipe pork sausages, creamy mash, caramelised onions & jus	GF	20
Warm potato salad w capers, dill, hens egg, fennel, asparagus, peas & herb infused olive oil	V/GF	19

Mains

Potato gnocchi w pumpkin puree, toasted walnuts, blue vein cheese & pea tendrils	V	24
Fennel seeded pork loin w apple puree, creamy mash, pear, fennel & mustard seed salad	GF	26
Market fish w pan fried kipflers, asparagus, salsa verde & wild roquette	GF	28
4 point lamb rack w pommes puree, peas, asparagus, mint gel & lamb reduction	GF	36
Hickory smoked duck breast w caramelised orange, beetroot puree, broccolini, toasted hazelnuts, duck & orange reduction	GF	36
300g pasture reared scotch fillet w portobello mushroom, kipflers, broccolini & red wine jus	GF	34

Sharing

Duck tasting plate w smoked duck breast, house-made prosciutto, duck rilletes, hoisin duck bonbons, pickled vegetables & toasted rustic bread

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Whole market fish for 2 w pan fried kipflers, salsa verde, roquette & fennel salad,

GF 65

Whole roasted Aylesbury duck for 2 w creamy mash potato, buttered seasonal vegetables, duck & orange reduction

GF 75

Sides

Beer battered fries, aioli	8	Buttered seasonal veg	8
Pan fried kipflers w/ garlic butter	9	Creamy mash potato & jus	8
Dressed salad leaves in vinaigrette	6	Charred rustic bread, e.v.o.o & balsamic	6

*please note due to working in a close environment we cannot 100% guarantee gluten free produce.