



Dinner Menu

Entrées

Cheese and Herb Garlic Bread 	10
<i>garlic & fresh herb butter</i>	
Homemade Tomato and Basil Bruschetta  	12
<i>served on sourdough with olive tapenade & an aged balsamic glaze</i>	
Roast Pumpkin & Quinoa Salad 	17
<i>pumpkin seeds, sunflower seeds, pine nuts, rocket, feta & balsamic glaze</i>	
Salt and Lemon Pepper Calamari with Chilli Lime Aioli 	19
<i>mixed lettuce, cucumber, rice noodles, crispy shallots & honey sesame soy dressing</i>	
Steamed Chicken and Mushroom Dumplings 	16
<i>wakame salad with chilli ponzu dressing</i>	
Pork Belly 	18
<i>slow roasted pork belly on parsnip puree & apple compote</i>	
Caramelised Onion Tart with Chilli Tomato Jam  	16
<i>smoked vine cherry tomatoes, goat cheese, rocket & balsamic glaze</i>	
Smoked Salmon Carpaccio  	18
<i>with fresh salsa, capers, parmesan, micro herbs & hollandaise sauce</i>	
Tapas platter for two	45
<i>Marinated olives Salt & pepper calamari with chilli lime aioli Crispy chicken & mushroom dumplings with lemongrass dressing Pumpkin & fetta arancini, pesto aioli Tandoori chicken tikka with naan bread & mint raita</i>	

Curries

all curries are served with basmati rice, naan bread & condiments

Beef Rogan Josh 	32
<i>slow braised beef in garam masala spices & curry leaves</i>	
Prawn Curry 	35
<i>king prawns marinated in red curry paste, lemongrass & kaffir lime sauce</i>	
Butter Chicken	34
<i>marinated in tandoori curry paste, yoghurt & simmered in a rich garam masala creamy sauce</i>	



Gluten Free



Gluten Free Available



Lactose Free



Vegetarian






**If you have any dietary restrictions, please let your server know so we can tailor your dining experience.
We thank you for your understanding that we will provide one bill per table.**

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Mains

Moroccan Lamb & Quinoa Salad	38
<i>spicy marinated harissa, lamb rack, sweet potato crisp, caramelised onion, cherry tomatoes, quinoa, mixed greens & mint yoghurt</i>	
Pumpkin & Sage Gnocchi 	32
<i>pan tossed gnocchi with sage & pumpkin puree served with spinach tossed pumpkin seeds & parmesan cheese</i>	
Lamb Ragout with Rigatoni	33
<i>slow cooked lamb with onion, cherry tomatoes, garlic, in an Italian style tomato sauce, finished with fresh basil & parmesan cheese</i>	
Seafood Linguine in White Wine Sauce 	38
<i>mussels, squid, prawns, scallops, garlic & chilli</i>	
Edamame, Green Peas & Asparagus Risotto 	32
<i>edamame beans, asparagus, spinach with parmesan cheese</i>	

Grill

Beef Eye Fillet 250g 	42
<i>truffle potato puree, roast fennel, asparagus & red wine jus</i>	
Fish of the Day  	38
<i>served with zucchini farci green salsa verde & cauliflower leek puree</i>	
Wagyu Rump 350g 	39
<i>served with sweet potato, broccolini & diane sauce</i>	
Chicken Breast 	36
<i>grilled chicken breast, spicy peach glaze served with broccolini & herb potato croquettes</i>	

Sides

Garden Salad	9	Steak Fries	9
Broccolini	9	Potato Wedges	9



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