

STARTERS

HAND STRETCHED GARLIC BREAD [V] Confit garlic & herb butter, parmesan floss	9
PARMESAN CRUMBED ARTICHOKEs [V] Roasted garlic aioli	19
ROASTED CAULIFLOWER HUMMUS [VG] [DF] Mixed nuts & seeds, paprika & chilli oil, grilled pita	16
YEMISTA TOMATO [VG] Filled with grains, vegan feta & pine nuts, spinach coulis, olive oil, nigella seeds	19
GRILLED HALOUMI [V] [GF] Watermelon & mint salsa	19
SALMON TARTARE [GF] [DF] Fennel, fried capers, herb oil, prawn crackers	21
FRIED BABY CALAMARI [GF] [DF] Smoked paprika aioli, garlic, parsley, grilled lemon	21
CHAR-GRILLED PRAWNS [GF] Tomato & cucumber salsa, whipped feta cheese	26
SEARED SCALLOPS [DF] Pea & jamon, garlic crumb, mint oil	22
CRISP CHICKEN WINGS [GF] Gorgonzola aioli, salsa picante	19
GRILLED LAMB SKEWERS [GF] Cumin & honey yoghurt, olive oil, lemon	21
MEDITERRANEAN CHARCUTERIE Selection of cured meats, pickled vegetables, assorted dips, stretched flat bread	29
SALADS	
MIXED GRAINS [V] Stracciatella, Israeli couscous, soybeans, peas, currants, puffed wild rice, avocado puree, mint, mixed sprouts	23
PRAWN & PESTO [GF] Grilled prawns, iceberg, fennel, watercress, semi dried cherry tomato, pine nuts, basil pesto mayonnaise	29
CONFIT CHICKEN MARYLAND [GF] [DF] Quinoa, pepita seeds, pine nuts, kale, grapes, raspberry vinaigrette	27
CURED WAGYU BEEF [GF] Smoked mozzarella, seasonal leaves, fresh ricotta, pickled fennel, dried figs, pecan, balsamic dressing	27

BURGERS & SANDWICHES

GRILLED HALOUMI CHEESEBURGER [V] Chargrilled eggplant, zucchini, fire roasted peppers, rocket, basil yoghurt	21
CHICKEN BURGER Buttermilk fried chicken breast, lettuce, tomato, onions, avocado, chipotle mayonnaise	21
CLASSIC BURGER Angus beef patty, American cheese, pickles, lettuce, tomatoes, onions, burger sauce	21
SLOW COOKED PULLED LAMB BURGER Spinach, tomato, red onion, garlic & cucumber yoghurt	23
STEAK SANDWICH Grilled beef, caramelised onions, gorgonzola, rocket, horseradish mayonnaise	23
FRIED SOFT SHELL CRAB ROLL Charred corn salsa, cos lettuce, lemon aioli	23

PASTA

BUFFALO RICOTTA & SAFFRON RAVIOLI [V] Tomato sauce vierge, stracciatella, basil, parmesan	25
CASARECCE AGLIO E OLIO Prawns, garlic, chilli, grape tomato, virgin olive oil	29
PORK & VEAL MEATBALLS Spaghetti, Napolitana sauce, basil, parmesan	25
PASTITSIO Slow cooked beef ragout, bucatini pasta, cheesy bechamel, bitter leaf salad	26

MAINS

GRILLED SWORDFISH [GF] Broccolini, green beans, white bean puree, sauce vierge, fried basil	36
CRISP SKINNED SALMON Risoni, cherry tomato, zucchini, snow pea, lemon, salsa verde, olive oil	36
BRAISED LAMB SHANK Provencale & seeded mustard crumb, crushed Jerusalem artichokes, Swiss chard	34
SLOW COOKED PORK SHOULDER Israeli cous cous, quinoa, cider dressing, mango chutney, charred kale	34
BEEF SHORT RIB Soft gorgonzola polenta, broccolini, fried onions, jus	38

SCHNITZEL

SCHNITZEL CLASSIC Parmesan & herb crumbed chicken breast	24
SCHNITZEL PARMIGIANA Parmesan & herb crumbed chicken breast, Napolitana sauce, double smoked ham, mozzarella	28
SCHNITZEL BOSCAIOLA Parmesan & herb crumbed chicken breast, creamy mushroom & bacon sauce, parmesan	28

THE GRILL

250GM GRAIN FED ANGUS RUMP, Riverina NSW MBS2+	31
300GM GRAIN FED ANGUS SCOTCH FILLET, Riverina NSW MSA	45
400G GRAIN FED ANGUS T-BONE, Riverina NSW MSA	45

SIDES

LEAF SALAD [GF] [V] Honey & mustard dressing	9
GREEK SALAD [GF] [V] Tomato, cucumber, capsicum, black olives, feta, lemon, oregano	12
CREAMY MASH [GF] [V]	9
SEASONED CHIPS [V] Aioli	9
ROASTED POTATOES [GF] [V] Crispy garlic & rosemary	9
GREEN BEANS [GF] [V] Parsley & garlic oil	9

SAUCES

MUSHROOM SAUCE [GF]	3
PEPPERCORN SAUCE [GF]	3
RED WINE JUS [GF]	3
ROASTED GARLIC & THYME BUTTER [GF] [V]	3
SALSA PICANTE [GF] [V]	3

SHARED PLATTERS

WHOLE MARKET FISH [GF] Roasted potatoes, green beans, cherry tomatoes, fried garlic & parsely, extra virgin olive oil	95
WHOLE SPLIT CHICKEN [GF] Roasted potatoes, green beans, cherry tomatoes, fried garlic & parsley, red wine jus	90
WHOLE ROASTED SHOULDER OF LAMB [GF] Roasted potatoes, green beans, cherry tomatoes, fried garlic & parsley, red wine jus	105

PIZZA

VEGAN [VG] Pumpkin puree, vegan cheese, beetroot, zucchini, spanish onion, rocket	22
MARGHERITA [M] Tomato, fior di latte, fresh basil, extra virgin olive oil	22
QUATTRO FORMAGGI [V] Fior di latte, gorgonzola, pecorino, parmesan	22
MUSHROOM & TRUFFLE [V] Tomato, fior di latte, wild mushrooms, porcini, truffle oil, parmesan	24
SAUSAGE & BROCCOLINI Tomato, fior di latte, Italian sausage, broccoli, garlic oil	25
PROSCIUTTO Tomato, fior di latte, prosciutto, rocket, parmesan, extra virgin olive oil	25
SPICY PEPPERONI Tomato, fior di latte, pepperoni, parsley, chilli flakes	25
SUPREME Tomato, fior di latte, capsicum, red onion, mushroom, ham, pepperoni, olives	25

DESSERT

LEMON & YOGHURT CAKE Chantilly, orange curd, almond brittle	13
WHITE CHOCOLATE CRÈME BRULEE Raspberry sorbet, pistachio, biscotti	13
TIRAMISU Coffee & liqueur soaked Savoiardi biscuit, sweetened mascarpone, cocoa, shaved dark chocolate	13

KIDS MENU

SPAGHETTI & MEATBALLS Meatballs, spaghetti, Napolitana sauce, parmesan	13
GRILLED FISH FILLET Cucumber & carrot sticks, served with chips	13
KIDS CHICKEN SCHNITZEL Cucumber & carrot sticks, served with chips	13
KIDS CHEESEBURGER All beef angus patty, American cheese & tomato sauce, served with chips	13
LAMB WRAP Pulled lamb, cucumber & tomato, served with chips	13
<i>*All meals for children under 12 years</i>	

Our menu contains allergens and is prepared in a kitchen that handles nuts and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

[VG] VEGAN [V] VEGETARIAN [GF] GLUTEN FREE [DF] DAIRY FREE

*PUBLIC HOLIDAY SURCHARGE APPLIES