

## DINNER MENU

### SMALLS

crusty sourdough, garlic butter (v)	9.50
tuna, avocado, spring onion, kewpie, cracker (gf, df)	21
prawn brioche, marie rose	11 each
calamari, smoked paprika, rouille, rocket, lemon (gf, df)	18
beef tartare, sour cream, pickles, quail egg, potato (gf)	21.50

### GREENS & VEGETABLES

tomato, macadamia, shallot, caper, ricotta, parmesan (v, gf)	20
pickled beets, salsa verde, barley, pepitas, buffalo bocconcini (v)	19.50
roasted cauliflower, harissa, hazelnut, cashew, dill (v, gf, df)	18
grilled green asparagus, panko, free range egg, manchego (v)	21
duck fat potatoes, aioli (gf, df)	10

### SOMETHING BIGGER

grilled local tiger prawns, garlic shoots, chili, honey, soy (gf, df)	39
barramundi, bok choy, chives, brown butter, smoked almond, tahini (gf)	41
grilled butchers steak 300g, café de paris, brown onion, green peppercorn (gf)	42
chicken supreme, piripiri, choi sum, red onion, coriander, mint (gf, df)	34
slow cooked beef brisket, burnt sweetcorn, black bean, chili, lime (gf, df)	36
roast pork tenderloin, kimchi, miso, radish, sesame (gf, df)	34

Please note our kitchen uses egg, nuts, dairy, wheat, seeds + other allergens.  
Please discuss any allergies with our wait staff.

v: vegetarian   gf: gluten free   df: dairy free

## TO FINISH

### SWEETS

chocolate sundae, brownie, salted caramel, ganache, pistachio (v, gf)	16
sticky date pudding, butterscotch, vanilla ice cream (v)	16
meringue, lemon curd, passionfruit, crème fraiche, honeycomb (v)	16
cheese selection, lavosh, plum jam (v)	one9 / two15 / three20

### LIQUID DESSERTS

affogato, vanilla ice cream, espresso, add a shot of your favourite liqueur	12
espresso martini, absolut vanilla vodka, kahlua, frangelico, espresso	16
after 8, mozart chocolate liqueur, green peppermint liqueur, baileys and milk	16
toblerone, kahlua, baileys and frangelico, milk and cream	16
death by chocolate, mozart chocolate liquor, vanilla vodka, cream	16

### COFFEE & TEA

espresso	3
double espresso	3.5
long black, flat white, latte, cappuchino	4
short or long macchiato, mochachino, chai latte	4
iced coffee or iced chocolate	7
loose leaf teas	4
english breakfast, earl grey, chamomile, green, peppermint, darjeeling, lemon & ginger	

### STICKY

heggies botrytis riesling, eden valley	11 glass
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