

Lunch

Salt & pepper squid w a sweet chilli & lime dipping sauce GF DF	21
Vanilla bean pate w rum jelly pickled vegetables & chargrilled sourdough GFO	27
Spring bay Mussels w roast garlic speck roast fennel apple cider basil & chargrilled sourdough GFO	28
Chargrilled king prawns & scallops w sweet pork caramel a hot & sour salad & roasted rice dust GF DF	32
Roast pumpkin crispy tofu & steamed vegetables w house made yellow curry sauce coconut rice & pickled cucumber GF DF Change tofu for crispy duck +6	28
Cape Grimm beef cheek & porcini mushroom ragu w house made pappardelle & grana padano	30
Twice cooked lamb shoulder w roast peppers stuffed w saffron ratatouille olive tapenade goats cheese & basil GF DFO	31
Crispy duck salad w watermelon cucumber roasted cashews thai basil chilli jam dressing & lime GF DF	31
Pan roasted or chargrilled fish with (chips OR see fish sides) GF DF	33
Chargrilled wagyu rump (mb8+) w celeriac puree mixed greens & a roast garlic & herb butter GF	31

chips 8 green salad 8 green papaya salad 8 sourdough w olive oil 6
chargrilled garlic bread 7 coconut rice 3

GF= gluten free DF= dairy free GFO=gluten free option DFO=dairy free option
10% Surcharge on Sunday & Public holidays. Up to 1.5% surcharge on Credit Cards.