

## **DINNER MENU**

### **ENTREE**

*Saffron & buffalo mozzarella arancini balls w soffrito sauce*  
\$16

*Chargrilled king prawns w sage brown butter sweet pea puree confit  
cherry tomatoes & roast almonds (GF)*  
\$16

*Black Angus beef ragu agnolotti w jus & parmesan (DFO)*  
\$16

*Chargrilled scallops (Bass Strait) w sweet pork caramel & a green  
mango fresh herb & lime salad (GF/DF)*  
\$16

### **MAIN**

*Spring bay Mussels w white wine nduja roast tomato fregola & basil  
(GFO/DFO)*  
\$31

*Slow braised glazed lamb shoulder w steamed greens goats cheese mint  
roast pumpkin & dukkah (GF/DFO)*  
\$32

*Warm crispy duck salad w watermelon cucumber roasted cashews thai  
basil chilli jam dressing & lime (GF DF)*  
\$32

*Chargrilled wagyu rump mb8 + (200g) w duck fat roast potatoes  
rocket rosemary oil parmesan & lemon (GF/DFO)*  
\$34

*House made yellow curry of chicken & potato w a pickled cucumber  
salad & steamed basmati rice*  
*Or swap chicken for crispy tofu (GF/DF)*  
\$33

*Market fish fillet \$34 market whole fish \$38  
please ask your waiter*

*Served w your choice of side -*

*\*Green papaya salad nam Jim & chilli jam (GF/DF)*

*\*Herb butter steamed greens caramelized garlic & lemon (GF)*

*\*Moroccan eggplant w saffron yogurt crispy curry leaves  
pomegranate roast almonds & lemon (GF/DFO)*

**Sides \$8**

***Hand cut chips || Greens || Green salad || Papaya Salad  
|| Sourdough w olive oil & balsamic vinegar ||Garlic bread***