

LUNCH & DINNER

SMALL

Pacific Oysters, Jalapeno Mignonette 1/2 Dozen / **\$36** | Dozen / **\$70**

Grilled Half Shell Scallop, Vegemite Butter, Coriander / **\$12ea**

Roasted Garlic Hummus, Warm Pita / **\$16**

Paprika Fried Chicken, Citrus Aioli / **\$24**

Tuna Paradiso Ceviche, Pomegranate, Avocado / **\$23**

Byron Bay Burrata, Smoked Tomato, Crispy Focaccia / **\$28**

Tasmanian Lamb Cutlets, Harissa Yoghurt, Pear Salsa / **\$29**

LARGE

300g Angus Scotch Fillet Steak, Chimichurri, Skordalia / **\$65**

Pan-Fried Barramundi, White Bean Crema, Charred Baby Gem, Olive / **\$38**

Grilled Baharat Chicken, Red Pepper & Pineapple Salsa,

Cous Cous Half / **\$39** | Whole / **\$75**

Pork Cutlet Cotoletta, Seasonal Remoulade, Rocket Leaves / **\$32**

Warm Orzo Salad, Halloumi, Eggplant & Tomato / **\$28**

Australian Wagyu Cheeseburger, Chilli Jam and Fries / **\$29**

SIDES

Skin-On Fries, Aioli / **\$12**

Tomato Salad, Cucumber, Red Onion, Parsley / **\$16**

Charred Greens, Marinated Fetta, Hazelnut Dukkah / **\$16**

DESSERT

Pistachio Tiramisu / **\$21**

Churros (3) with Warm Biscoff Sauce / **\$18**

Affogato – Vanilla Bean Ice Cream, Espresso, Liqueur / **\$20**

Mango Sorbet, White Chocolate Crumble, Toasted Coconut / **\$18**

KIDS \$18

Orzo with Napoli sauce (v)

Beef Cheeseburger

Chicken Tenders

Battered Fish

*Kids meals come with choice of salad or fries and tomato sauce

KIDS DESSERT

3 Scoops of Ice-cream with Oreo Crumb and Fairy Floss / **\$13**

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.