

Evening Eats

PIZZA & CHEESE FROM 4.30 // FULL MENU FROM 5.30

CHEESE BOARD

22/40 Chef's selection of cheeses; truffled honey, fresh seasonal fruit, seed crackers, candied walnuts, strawberry & pepper leaf jam (gfo, v)

25 PIZZAS (gfo +\$3)

Tomato; mozzarella, stracciatella, basil pesto (v)

Mushroom; mozzarella, caramelised onion, balsamic, feta (v)

Sopressa; mozzarella, goats cheese, hot honey

BBQ pulled pork; mozzarella, red onion, pineapple, jalapenos

SHARE

12 Toasted Turkish bread; hummus, chives (v, df)

21 Bao buns; pulled pork or roast duck (+\$3), hoisin, cucumber, kewpie, shallots (df)

26 Pork & fennel meatballs; tomato, whipped ricotta, basil, parmesan (gf)

25 Chermoula chicken skewers; pickled onion, salad leaves, hummus, toasted pita (df)

SEAFOOD

4.5 Pacific oysters; lime (a, gf, df)

26 Kingfish ceviche; aji verde, corn, chilli, cucumber, lime (a, df, gf)

26 Spicy tuna; puffed rice, avocado, sesame, shallots (i, df, gf)

26/38 Prawn linguine; XO, chilli, parsley, butter sauce (i)

SIDES

15 Roasted cauliflower; tahini yoghurt, currants, almonds (gf, v)

12 Charred corn; chipotle mayo, parmesan, lime (v)

10 Garden salad; leaves, heirloom tomatoes, pickled onion, vinaigrette (v, gf, df)

10 Beer battered chips; aioli (df, v) +\$4 sweet potato fries (df, v)

MAIN

55 "June Gold" lamb rump; black garlic aioli, roasted carrots, peas, mint gastrique (gf)

57 300g Scotch fillet; potato gratin, charred broccolini, bone marrow bordelaise sauce (gf)

48 Roasted pork belly; celeriac puree, "Batlow apple" remoulade, charred baby onions, hot honey (gf)

48 Chicken supreme; black rice, dill yoghurt, charred lime w/ mint, pickled chilli, herb, cucumber salad (gf)

49 Crispy skin snapper; prawn bisque, Asian greens, lemon, pickled cauliflower, fennel (a, gf)

24/36 Braised beef cheek pappardelle; coconut, chilli, porcini, kaffir lime

WINE RECOMMENDATION

Fraser Gallop Cabernet Merlot

Stanton & Killeen Shiraz Durif

Ros Ritchie Pinot Gris

Pyke & Joyce Chardonnay

Babich Organic Sav Blanc

Underground Pinot Noir

INDULGE

22/40 Cheese board (gfo, v)

20 Triple chocolate skillet cookie; dark chocolate ganache, chocolate ice cream

20 Pistachio tiramisu; pistachio ice cream, lemon biscotti

20 Orange blossom & yoghurt parfait; watermelon granita, lemon curd, coconut, violet sugar

20 Set almond custard; almond praline, "Batlow apple" compote

20 Affogato; espresso & spirit of choice over ice cream (decaf option)



Dairy free (df) Gluten free (gf) Vegetarian (v) Option (o)
Australian (a) Imported (i)