

## wood fired bread

garlic & parmesan	\$5.5
house dried herb & olive	\$5.5
bruschetta - sliced roma tomato, basil, garlic & extra virgin olive oil	\$7.5

## entrée

soup of the day	poa
seared kangaroo carpaccio roast capsicum, parmesan & macadamia nuts olive oil	\$18
oysters three ways:	\$18/\$28
freshly shucked tasmanian oysters natural eschalots & red wine vinegar	
dressed with chilli, lime & palm sugar in a rice paper parcel	
cucumber ribbons, crème fraiche & salmon pearls	
½doz = 2 of each    1doz = 4 of each	

sautéed prawns orzo pasta folded with marscapone gazpacho sauce, basil oil & flying fish roe	\$21.5
olive oil poached lamb loin caramelised onion tart with fetta, olives & tomato chutney	\$19.5
baby vegetables encased in crispy pastry goat cheese sauce & balsamic glaze	\$17

## sides

house salad	\$8.5
wok seared seasonal vegetables	\$8.5
creamed potatoes	\$8.5
chunky fries & tomato chutney	\$7

## mains

citrus poached chicken breast spinach risotto apple & bean sprout salad	\$27
steamed salmon vegetable brandade, black mussels champagne sauce & salmon pearls	\$31.5
crispy braised pork belly steamed jasmine rice, bok choy pickled pineapple & coconut salad kaffir lime broth	\$26
nori wrapped tempura tuna soba noodles, snow peas & a medley of exotic mushrooms miso glaze & wasabi aioli	\$30.5
beef fillet desiree mash, buttered roquette, braised eschalots horseradish cream & thyme jus	\$32.5
duck breast corn rosti, braised leek rosella, pistachio & honey chutney red wine jus	\$33.5

## pasta

penne chicken, mushroom, fetta & basil rosa sauce	\$21.5
pappardelle calabrese salami, cherry tomato, roquette & olives napolitana sauce	\$19.5
spaghetti calamari, black mussels & prawn carrot & zucchini ribbons olive oil	\$24.5
gnocchi roast butternut pumpkin, spinach & pinenut lemon & brown butter sauce	\$17.5

*Dinner available 7 days 6pm - 9.30pm  
No separate accounts please*