

Dinner Menu

Share Plate

- From the Sea
Squid, grilled prawns, mussels, scallops, Barra wings served with herbs salad. **GF** 38
- From the Land
Cured ham, salami, Pancetta, pork Rillette, chorizo served with pickles and focaccia (Option of GF Bread) **DF** 38

Entrée

- Crocodile popcorn, black sesame seed and lemon aioli. **GF/DF** 21
- Chicken skewers, honey, lime, ginger, and slaw. **GF/DF** 19
- Spiced Squid serve with Labneh and herb salad. **GF** 17
- Kangaroo fillet, rosemary infused apricot, goat cheese curd, Dukkha and Taro chips. **GF/Contains nuts** 23
- Gnocchi, spinach, mushroom and sage burnt butter. **V** 19

Main

- Chicken Breast, spinach ricotta and egg yolk ravioli, mushrooms, and jus. 40
- Pork Belly, Plum, roasted beetroot, pomme dauphine, mustard seed sauce. 42
- Seafood pasta, fresh house made fettuccini, tiger prawns, scallops, mussel, squid, barramundi fresh herbs. 42
- Wild caught Barramundi pan fried or beer battered, hash brown, pea and mint purée, braised cos lettuce and Tartare sauce. **GF if not battered** 37
- 300g Prime Rib, Corn, confit shallot, vine tomatoes and maître D butter. **GF** 48
- Gnocchi, spinach, mushroom and sage burnt butter. **V** 36

Something to Share

- 1kg Rib Eye, Mash, Almond Green bean and Red Wine Jus. **GF** 130

Sides

Mash potatoes, herbs and garlic crumb served with truffle oil	9
Green beans with sliced almond. GF/Contains nuts	9
Butter fried Kipfler potatoes with herbs. GF	9
Chips with aioli.	8
Green leaf salad with lemon dressing. GF/DF	7

Something for the Little One

Crumbed Chicken tenders with Mac & cheese, tomato sauce and salad.	12
Kid steak with mash potatoes and green vegetables. GF	15
Neapolitan fettuccine with parmesan cheese and garlic bread.	12
Fish and chips with aioli and lemon. DF	15

Dessert

Lemon meringue tart, Sherbert, lemon gel and Dragon fruit & Lime sorbet. Contains nuts	16
Mix berries cheesecake, fresh berries, Swiss meringue, berries coulis.	16
Pineapple Tatin, puff pastry, wattle seed ice cream.	16