



Share Plates

Grazing board ^{GFO} 48

Cured meats, house pickles, olives, dip, cheese, lavosh and bread

Baked Camembert, sourdough, lavosh, house preserves ^{V GFO} 16

House pâté, sourdough, lavosh, preserves ^{GFO} 16.50

Marinated olives ^{V VE GF DF} 8

Haloumi, honey, herbs ^{V GF} 12

White anchovies, croutons ^{GFO DF} 10

Italian meatballs, Napoli sauce, buffalo mozzarella, sourdough ^{GFO DFO} 17

Salt and pepper calamari, chef's sweet chilli sauce ^{GF DF} 16

Spiced buttermilk chicken, aioli ^{GF} 16

Artisan bread with oil ^{DF} 3

Entrees

Soup of the day ^{V VE GFO} 14

Goat's cheese tart, shaved asparagus & carrot ^V 15.50

Sardines on toast, tomatoes, cheddar 15

Arancini primavera, roquette salad ^{V GF} 14.50

Kiddies

Children's health and food education is important to us. We like to encourage them to eat with the adults and try new things.

However we do offer:

chicken & chips

calamari & chips

15



Mains

Eye fillet 180g, fries, red wine jus ^{GF DF} 36

Fish of the day, chorizo, cherry tomatoes, salsa verde ^{GFO DF} 31

Roast chicken breast, risotto primavera, jus ^{GF DF} 30

Braised lamb shank, creamy sweet potato mash, green peas, jus ^{GF DFO} 29

Spiced red dhal, bombay potatoes, cherry tomatoes ^{VE GF DF} 26

Homemade gnocchi, creamy mushroom ragu ^{V VO DFO} 27

Sides

suitable for 3-4

Fries, aioli ^{V VE GF DF} 9

Seasonal vegetables ^{VO GF DFO} 16.50

Crispy baby potatoes, lemon, peas, confit garlic, bacon ^{GF DFO} 15

Roquette salad ^{V VE GF DFO} 10

Something Sweet

Crème brûlée, house rhubarb ^{V GF} 16

Fruit crumble, vanilla ice cream ^{V VO DFO} 15

Cheese board ^{V GFO} 38

single cheese portions also available

Affogato ^{V VO GF} 8 *add a liqueur* 14
espresso coffee, ice cream

^V Vegetarian ^{VO} Vegan Option ^{VE} Vegan ^{GF} Gluten Free ^{DF} Dairy Free
^{GFO} Gluten Free Option ^{DFO} Dairy Free Option