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## STARTERS

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| ROASTED FENNEL GARLIC BREAD                                                                          | 8  |
| OYSTERS KILPATRICK (3)                                                                               | 12 |
| BAKED HERVEY BAY SCALLOPS (3)<br>HALF SHELL SCALLOP, CAULIFLOWER CREAM, SMOKED CORN, SAUCE ROMESCO   | 12 |
| WHIPPED CANNELLINI BEAN SKORDALIA<br>SHEEP'S MILK FETA, SAGE, PINE NUTS, VINCOTTO, SEEDED FLATBREAD  | 16 |
| MORTADELLA<br>FENNEL GRISSINI, SICILIAN GREEN OLIVES, CAPERBERRIES, AIOLI                            | 16 |
| PORT LINCOLN KINGFISH CRUDO<br>ORANGE, FENNEL, DILL, PINK PEPPERCORNS, TOMATO VINEGAR                | 18 |
| LA CASA BURRATA<br>CHARGRILLED EGGPLANT, FIG CHUTNEY, ALMOND PANGRATTATO, MINT                       | 18 |
| PANKO CRUMB ZUCCHINI FLOWERS (3)<br>PRESERVED LEMON, THYME RICOTTA, SALSA VERDE, TOMATO + BASIL SUGO | 20 |

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## CLASSICS

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| CHICKEN COTOLETTA<br>FREE RANGE CHICKEN SCHNITZEL, FRIES, SALAD, CHOICE OF SAUCE                                         | 26 |
| CHICKEN PARMIGIANA<br>FREE RANGE CHICKEN SCHNITZEL, FRIES, SALAD                                                         | 28 |
| BURGER<br>250G WAGYU BEEF PATTY, PANCETTA, CHEESE, PICKLED RED ONION, LETTUCE, L.B. SAUCE, FRIES                         | 26 |
| VEGAN BURGER<br>PLANT NATION PARSLEY + THYME PATTY, MAYONNAISE, PICKLED RED ONION, COS LETTUCE, BEERENBERG RELISH, FRIES | 24 |
| FISH + CHIPS<br>BEER BATTERED BLUE EYED TRAVELLA, COS, YOGHURT TARTARE                                                   | 26 |
| CALAMARI FRITTI<br>AUSTRALIAN SQUID, LEMON AIOLI, FRIES, SALAD                                                           | 26 |
| STEAK FRITES<br>KIDMAN SIRLOIN (300G), PORCINI BUTTER, OREGANO + PARMESAN FRIES, RED WINE JUS                            | 32 |
| EYE FILLET (250G), PORCINI BUTTER, OREGANO + PARMESAN FRIES, RED WINE JUS                                                | 32 |

FOR FULL DIETARY MENU PLEASE ASK ONE OF OUR FRIENDLY STAFF

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## MAINS

|                                                                                                               |    |
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| <b>VEGAN QUINOA SALAD (GF)(DF)(VE)</b>                                                                        | 28 |
| CHARGRILLED EGGPLANT, ROAST PUMPKIN, FIG CHUTNEY,<br>ALMOND PANRATTATO, MINT                                  |    |
| <b>CONFIT OCEAN TROUT SALAD</b>                                                                               | 32 |
| WARM OCEAN TROUT, GREEN BEANS, CONFIT LEMON KIPFLER POTATOES,<br>RADICCHIO, HEIRLOOM TOMATOES, OLIVE TAPENADE |    |
| <b>PRAWN + BLUE SWIMMER CRAB SPAGHETTI</b>                                                                    | 34 |
| CHILLI + CONFIT GARLIC, LEMON, PEAS, ZUCCHINI, CITRUS LEEKS                                                   |    |
| <b>ROAST DUCK BREAST</b>                                                                                      | 34 |
| PICKLED CHERRIES, ANCIENT GRAINS, ALMONDS, CHARGRILLED PEAR SALAD                                             |    |
| <b>PORCHETTA</b>                                                                                              | 34 |
| ITALIAN PORK ROAST, CIDER BRAISED FENNEL, BABY CARROTS, NDUJA VINAIGRETTE                                     |    |
| <b>SUMMER VEGETABLE GNOCCHI</b>                                                                               | 30 |
| SQUASH, ASPARAGUS, BALSAMIC ROASTED ONIONS, NUT BROWN BUTTER,<br>PINENUTS, BASIL, RICOTTA SALATA              |    |

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## SPECIALS

|                          |    |
|--------------------------|----|
| <b>BUTCHER'S CUT</b>     | MP |
| <b>FISHERMAN'S CATCH</b> | MP |
| <b>SAUCE</b>             | 2  |
| MUSHROOM                 |    |
| RED WINE JUS             |    |
| GREEN PEPPERCORN         |    |

## SIDES

|                                    |    |
|------------------------------------|----|
| <b>FRIES + AIOLI*</b>              | 10 |
| OREGANO + PARMESAN                 |    |
| <b>CHARRED BROCCOLINI</b>          | 10 |
| GREMOLATA                          |    |
| <b>GREEN BEAN SALAD</b>            | 10 |
| BUTTERMILK DRESSING, ALMONDS       |    |
| <b>TOMATO, ROCKET, BREAD SALAD</b> | 10 |

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## DESSERTS

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| <b>DARK CHOCOLATE PANNACOTTA</b>                                                 | 14 |
| BURNT ORANGE SORBET, CHOCOLATE TUILLE, HONEYCOMB                                 |    |
| <b>STRAWBERRIES + CREAM</b>                                                      | 14 |
| VANILLA BEAN PARFAIT, MELTING MOMENTS, STRAWBERRY SORBET,<br>CONSOMME, CHAMPAGNE |    |
| <b>TOASTED LEMON MARSHMALLOW</b>                                                 | 14 |
| SUMMER BERRIES, CRÈME FRAICHE ICECREAM, ALMOND BISCOTTI                          |    |
| <b>AUSTRALIAN + IMPORTED CHEESE - 75GM SERVE</b>                                 | 12 |
| ORGANIC MUSCATELS, PEAR + CARDAMOM RELISH, HOUSE MADE LAVOSH                     |    |

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