





**PASTA**

	<b>MAIN</b>
Freshly made seafood Ravioli with grilled Australian prawns in a seafood velouté	\$38.90
Italian potato gnocchi with roasted cherry tomato ragout, baby spinach & grana padano <b>V</b>	\$32.90
Spanner crab served with chili infused linguini (mild), in a saffron and fish velouté	\$38.90

**MAIN**

Crisp skin Barramundi fillet, with sweet potato, chorizo, kale, and a beurre blanc <b>GF</b>	\$39.90
<b>Surf and Turf</b> Grilled Australian beef eye fillet, with grilled Australia prawns, parish mash potato, mushrooms, baby spinach, and shiraz jus	\$56.90
Glazed duck breast, with potato coulant, braised endive, green vegetables, and pomegranate sauce <b>GF</b>	\$39.90
Vegetable timbale – layered chargrilled vegetables, with ricotta, basil & parmesan <b>V GF</b>	\$32.90

**MAIN FOR 2 to share**

<b>48</b> hour slow braised shoulder of Lamb, served with roasted rosemary potatoes, seasonal vegetables and a lamb mint jus	\$88.90
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**SIDES**

House salad, with a selection of roasted nuts and dried fruit with house dressing <b>GF V</b>	\$13.90
Wild roquette, apple & parmesan salad <b>GF V</b>	\$13.90
Sweet Potato chips with chipotle <b>GF</b>	\$13.90
Sautéed Green vegetables with toasted almonds <b>GF V</b>	\$13.90
House-made hand cut chips with aioli <b>V</b>	\$13.90

**GF** Indicates an item that can be modified to be served gluten free.

**V** Indicates an item is vegetarian or vegan or can be modified to vegetarian/vegan.

**Please advise us of any dietary requirements**