



**SHARE PLATES FOR 2**

**Seafood** - Marinated octopus, baby calamari, Australian scallops, grilled prawns and natural oysters served with fresh lemon and selection of sauces **GF**

**\$88.90**

**Traditional Antipasto**

Caprese salad, prosciutto, hot sopressa, Virginia ham, Capocollo, wild roquette and parmesan salad, olives, capsicum and eggplant caponata, balsamic onions and freshly baked bread **GF**

**\$47.90**

**Lamb Shoulder**

48 hour, slow braised shoulder of Lamb, served with roasted rosemary potatoes, seasonal vegetables, dressed in its own minted braising jus **GF**

**\$88.90**

**CHEESE PLATE**

**for 1 \$24.90 OR 2 \$39.90**

Our delectable Cheese plate accompanied with dried fruits, quince paste, nuts and lavosh. Check with your waiter for today's cheeses

**FRESH OYSTERS - AAA GRADE**

Oysters, regional, ask for today's selection.

1\2 Dozen

Full Dozen

Choose the following:

Natural, Kilpatrick, Wasabi Sorbet & Flying Fish Roe, Mornay, Bourbon and honey butter e (max 3 choices).

**\$29.90**

**\$54.90**

**TAPAS**

Freshly baked bread basket with marinated olives, extra virgin olive oil & balsamic **V** **\$14.90**

Selection of three homemade dips served with grilled bread **V** **\$14.90**

Sweet potato chips with chipotle **\$14.90**

Marinated mixed olives **\$ 8.90**

Crispy Salt and Pepper Calamari with aioli and rocket and chickpea salad **\$26.90**

Marinated octopus with potatoes, rocket & fennel **GF** **\$26.90**

Prawns wrapped in pasty with garlic aioli **\$22.90**

Hand cut potato chips with aioli **GFV** **\$14.90**

Wild roquette, apple & parmesan salad **GF V** **\$14.90**

House salad with dried fruit & nuts **GF V** **\$14.90**

Chorizo empanadas 4, served with tomato chutney **\$18.90**

Four cheese arancini 6, with roasted capsicum coulis **V** **\$14.90**

Roasted chicken wing tossed with peri-peri mayonnaise **\$19.90**