



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, wild roquette and parmesan salad, olives, capsicum and eggplant caponata, balsamic onions and freshly baked bread **GF**

\$47.90

Lamb Shoulder for 2

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

\$92.90

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 **\$29.90**

Full Dozen **\$54.90**

Choose the following:

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

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 garlic, fresh basil and lemon aioli **\$26.90**

Australian King Prawns, served with bruleed avocado puree, and frisée, chervil, chivesel **GF** **\$26.90**

House made Focaccia served with extra virgin olive oil **\$14.90**

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

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

Semolina Lamb and rosemary arancini with garlic aioli -5 **GF** **\$14.90**

Wild mushroom arancini with tomato coulis and parmesan -5 **GFV** **\$14.90**