



Dinner Menu

BREADS

Marinated Olives house made toasted focaccia, spiced olives, pickled cucumber, za'atar (DF, VG) / 16.5

Italian Focaccia house made focaccia, bocconcini, roquette, balsamic dressing, olive oil, dukkha / 18

Garlic Cob Loaf herb & garlic butter, shaved mature parmesan cheese (VE) / 18

Crostini & Dip house made herb crostini, pickled salad, baharat dukkha, sambal hummus, olive oil (VGO) / 17

SMALL PLATES

Cheddar & Mushroom Arancini smoked cheddar & mixed mushroom arancini, truffle mayo, citrus vinaigrette, gem / 17

Pastrami Sauerkraut Crostini shaved pastrami, baby bocconcini, sauerkraut, toasted house-made crostini, truffle mayo (DFO) / 18

Mushroom & Halloumi Bruschetta mixed mushroom and cyprus halloumi, basil pesto, roquette, aged balsamic & olive oil (VGO) / 19

Charred Stanley Octopus smoked carrot puree, goat cheese, confit cherry tomato, olive, fennel, citrus vinaigrette, chive oil (DFO) / 23.5

VE - Vegetarian

VG - Vegan

GF - Gluten Free

DF - Dairy Free





Dinner Menu

LARGE PLATES

Seafood Marinara tiger prawns, mussels, salmon, calamari and Stanley octopus with garlic and white wine, tomato and chilli, linguini with Napoletana sauce / 41

French Duck Confit duck maryland, Paris mash, mushroom ragout, green beans, crispy kale, red wine jus / 39

Pollo Funghi Risotto grilled chicken, mushroom, garlic, sun dried tomato with Napoletana creamy white wine sauce, shaved mature parmesan (GF) / 31

Miso Pork Belly apple, okra, carrot, shredded cabbage salad, edamame, pickled ginger, soba noodle, Japanese dressing, crispy shallots, sesame and walnuts (DF) / 36

Grilled Salmon Atlantic Salmon, mirin soy glaze, grilled pineapple, fennel, lemon, steamed rice and sesame (DF, GF) / 45

Grilled Lamb Backstrap (cooked medium), creamy garlic mash, grilled beetroot, red wine jus (GF) / 43

Cape Grim Scotch Filet Tasmanian Scotch, sous vide shallots, charred corn, new season roasted potatoes, red wine jus or Cafe de Paris Butter (GF) / 53

Malaysian Chicken Laska grilled tenders, seasonal Asian greens, sweet potato, chilli, coconut, steamed basmati & cashews / 29

SIDES

Mexican spiced potatoes 14.5

Paris mash 8.5

Sweet Potato fries 12

Potato fries 11

Garden salad 9.5

Seasonal greens 9.5

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Vegetarian & Vegan

SMALL PLATES

✧ **Marinated Olives** house made toasted focaccia, spiced olives, pickled cucumber, za'atar (DF) / 16.5

Italian Focaccia house made focaccia, bocconcini, roquette, balsamic dressing, olive oil, dukkha / 18

★ **Garlic Cob Loaf** herb & garlic butter, shaved mature parmesan cheese and olive oil (VE) / 18

Crostini & Dip house made herb crostini, pickled salad, baharat dukkha, sambal hummus, olive oil, (VGO) / 17

Mushroom & Halloumi Bruschetta mixed mushroom and Cyprus halloumi, basil pesto, roquette, balsamic dressing (VGO) / 19

Cheddar & Mushroom Arancini smoked cheddar & mixed mushroom arancini, truffle mayo, citrus vinaigrette / 17

LARGE PLATES

Malaysian Vegetable Laska seasonal Asian greens, sweet potato, grilled tofu, chilli, coconut, steamed basmati & cashews (VG) / 26

Risotto Verde green peas, sun dried tomato, basil pesto, garlic, white onion, bocconcini and creamy white wine sauce, shaved mature parmesan, basil, pine nuts (GF, VGO) / 24

Pumpkin & Haloumi Salad grilled halloumi, pumpkin, whipped soft cheese, fennel, beetroot, spiced cauliflower, kale, spinach, smoked carrot puree, citrus dressing, microgreens (VGO) / 27

SIDES

Mexican spiced potatoes (VG) 14.5

Paris mash (VE) 8.5

Sweet potato fries (VG) 12

Potato chips (VG) 11

Garden salad (VG) 9.5

Seasonal greens (VG) 9.5

VE - Vegetarian

VG - Vegan

GF - Gluten Free

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