



Dinner Menu

BREADS

House made focaccia, rosemary & garlic, bocconcini, balsamic \$18 (ve, vgo, df)

Cob loaf baked with herb butter, parmesan, confit tomatoes \$17 (ve)

Warm Olives, house dukkha & focaccia crostini \$16 (ve)

Bruschetta, buffalo mozzarella, confit cherry tomatoes & balsamic soft herbs \$18 (ve)

SMALL PLATES

Fungi Croquettes, cauliflower puree, pancetta, pistachio \$23 (ve, vgo)

Charred Stanley Octopus, romesco, orange, fennel, confit tomato, green olive \$26 (gf)

Prawn Sagnaki, sugo, confit tomato, feta, charred sour dough \$28 (gfo, add \$2)

Pork Belly, parsnip puree, apple & fennel slaw, caramelised peanut \$24 (gf)

VE - Vegetarian
VG - Vegan

GF - Gluten Free
DF - Dairy Free



Dinner Menu

LARGE PLATES

Salmon Fillet, pea puree, twice cooked chat potato, caper & lime butter, fennel, spinach \$38 (gf)

Confit Duck Maryland, parsnip puree, gremolata, cauliflower, gourmet mushroom \$40 (gf)

Pumpkin Risotto, mushroom melange, pancetta, feta, pine nuts, spinach & herbed oil \$35 (ve, vgo, gf)

Cape Grim Scotch Fillet 280g, smashed chat potatoes, confit cherry tomato, broccolini, red wine jus \$54 (gfo)

Cacciucco, Tuscan seafood stew, prawns, octopus, squid, market fish, mussels, passata, capers, fennel, roquette, pana di casa \$45 (gfo)

Pork Cutlet, walnut & sage butter, fioretto, smashed chats, fennel, gremolata \$42 (gf)

Pan Roasted Chicken, mushroom croquette, cauliflower textures, kale crisps, citrus oil, pine nuts \$38 (gf)

SIDES

Broccolini, romesco, gremolata / 12

Fries, aioli / 11

House side salad / 6.5

Rosemary potatoes, confit garlic, sea salt / 13

VE - Vegetarian

VG - Vegan

GF - Gluten Free

DF - Dairy Free



Dinner Menu

VEGETARIAN / VEGAN

ENTREE

House made focaccia, rosemary & garlic, bocconcini, balsamic \$18 (ve, vgo, df)

Cob loaf baked with herb butter, parmesan, confit tomatoes \$17 (ve)

Warm Olives, house dukkha & focaccia crostini \$16 (ve)

Bruschetta, buffalo mozzarella, confit cherry tomatoes & balsamic soft herbs \$18 (ve)

MAINS

Cauliflower Steak, romesco, lentils, fennel, courgette, pumpkin, hazelnut, gremolata \$35 (vg, gf)

Mushroom linguine, Swiss Brown mushroom, confit tomato, spinach, garlic, creamy white wine sauce, feta \$36 (ve, vgo)

Pumpkin Risotto, mushroom melange, pancetta, feta, pine nuts, spinach, herb oil \$35 (ve, vgo, gf)

SIDES

Broccolini, romesco, gremolata / 12

Fries, aioli / 11

House side salad / 6.5

Rosemary potatoes, confit garlic, sea salt / 13

VE - Vegetarian

GF - Gluten Free

VG - Vegan

DF - Dairy Free