

early bird menu

available for lunch & dinner *

2 courses for \$35 | 3 courses for \$40

starters

sourdough - w/ olive oil & balsamic (df) \$11.5

garlic bread \$7.5

bruschetta - w/ tomato, basil, olive oil, balsamic (df) \$9.5

entrées

pumpkin arancini - w/ creme au gingembre (veg)

garlic chili prawns - w/ toasted sourdough (df, gfo)

italian meatballs - w/ toasted sourdough (df)

salt & pepper calamari - w/ aioli, rocket, lemon (df, gf)

garlic chilli mussels - w/ napolitana, toasted sourdough (df, gfo)

*only available until 6:30pm

* not available for dinner on saturday

mains

barramundi - w/ fried potato, rocket & radicchio salad, citrus

cream sauce (gf)

crispy pork belly - w/ apple puree & rocket, apple, walnut salad
(df, gf)

chicken stuffed with sweet potato - w/ avjar & pumpkin,
spinach salad (df, gf)

veal fungi - w/ fried potato, seasonal vegetables (gf)

mushroom & truffle risotto - w/ seasonal vegetables

desserts

flourless chocolate brownie - w/ coconut caramel, chocolate
soil, seasonal berries, mint, raspberry sorbet (gf)

sticky date pudding - w/ butterscotch, ice cream

strawberry panna cotta - w/ white chocolate mousse, berry

compote, noisette crumb, seasonal berries (gfo)