

# DINNER FROM 6PM

## TAPAS

House marinated olives \$7

Sourdough toast, roast garlic cloves, e.v.o.o \$7

Hand cut chips, smoked paprika salt, aioli \$7

La buche d'Affinois cheese, quince paste,  
charred fig & fennel bread \$11

Baby chorizo sausage, grilled lemon wedge \$11

Sweetcorn, leek & brie potato croquettes (4),  
red pepper rouille \$11

## CHARCUTERIE

Rabbit & rosemary terrine, chorizo, prosciutto,  
marinated olives, fetta, ciabatta, croutons \$33  
(to share or not!)

Shaved Jamon Serrano \$9

Duck liver parfait, toast, pinenuts \$9

Rabbit & rosemary terrine, eggplant chutney,  
cornichons, croutons \$11

Tomato sugo braised lamb kofta, spiced yogurt \$13

## VEGETARIAN

Spinach salad with red peppers, avocado,  
cherry tomatoes, charred ciabatta & parmesan \$15

Baked potato gnocchi, sage roasted pumpkin,  
goat cheese, pesto, ciabatta \$22

Sauteed wild mushrooms, toasted brioche,  
la Buche d'Affinois cheese, rocket salad, truffled oil \$24

## MAINS

Roasted  $\frac{1}{2}$  chermoula chicken, corn on the cobb, rocket,  
orange, cucumber & fetta salad \$33

Whole baked parcelled barramundi, homemade harissa,  
hand cut chips, grilled asparagus & fennel salad \$42  
(to share, or not!)

Slow cooked confit duck leg, puy lentils, grilled courgette,  
orange reduction & goat curd \$35

Pomegranate braised lamb, date & preserved lemon couscous,  
toasted almonds, flat bread \$34

Porterhouse Steak (250g), hand cut potato chips, fried egg,  
tomato & chilli jam, salsa verde butter, rocket leaves \$38

## SIDES

Grilled asparagus \$6.5

Roasted Kipfler & sweet potatoes \$6

## CHEESE BOARD

Served with quince paste, fruit poached in red wine,  
fruit toasts croutons & crackers

1 cheese \$14

2 cheeses \$19

3 cheeses \$24

## SWEETS

New Norcia Pan Chicolatti \$4

Vanilla crème brulee, toasted walnut loaf,  
housemade plum jam \$12

Steamed banana pudding, caramel sauce, mascarpone \$12