MENU

SMALL

	fresh focaccia & garlic butter v	9
	sliced saucisson and condiments	16
	white anchovies on toast gfo	16
	prawn toast, sesame, shallot	18
	charred leek, curd, lardo, capers, olives vo	21
	ocean trout tartare, confit yolk, cassava crisps	19
	caesar salad, croutons, egg & anchovies gf	18 / 23
	+ smoked ocean trout	+8
	+ roast chicken	+8
	from the rotisserie	
/ 	roasted squid & tentacles, xo, lemon	28
	king oyster mushroom skewer, spring onion & ginger v, gf	9 ea
	beef tongue, tomato xo, roti	23

LARGER

cheeseburger & chips gfo + make it a double + substitute for a beyond beef patty v	26+6
pork schnitzel, mash, caper gravy	28
market fish, braised silverbeet & merguez sausage gf	mp
300g rib eye steak, watercress & garlic butter gf + frites	36
cavatelli, creamy pepper & parmesan sauce v, gfo	28
roasted cauliflower, agrodolce onions & bechamel v, vo, dfo	32
from the rotisserie	
lamb belly, jerusalem artichoke, mint caramel & macadamia gf	34
roast chicken roll, gravy, chips	22
roast chicken & gravy (half / whole) gf half serves 2 / whole serves 4	30 / 42

SIDES

chips & ranch v, gf	12
green leaf salad, herb vinaigrette, pickled shallots v, gf	12
beetroot, goats fetta, rocket & walnuts v	16
rotisserie cabbage & curry leaf butter v	1.
potato mash, onion jam & gravy	12

DESSERT

sticky date pudding, caramel, ice cream v	16
crème brûlée v, gf	16
market cheese, fruit, crackers v	18

gf - gluten free | gfo - gluten free option | v - vegetarian | vo - vegetarian option