



## TO ENTICE

Soupe du jour served with crusty bread	14
Bolognese arancini (3 pcs) served on house made Napoli	16
Lamb koftas (3 pcs) served with a petite salad & house made garlic yoghurt & pomegranate (GF)	16
Caramelized garlic & goats cheese tart served with petite salad & house made relish	17
Lemon pepper dusted calamari with aioli & lemon (GF)	16

## TO SATISFY

Moules Frites – Portarlington Mussels of the day served with French Fries (GF)	27
Beer battered local gummy shark served with chips, salad & tartar	27
Lemon pepper butter bay scallops served in the half shell atop house salad & a side of fries (GF)	36
Beef cheeks slowly braised in Pedro Ximenez with cauliflower puree (GF)	38
Chargrilled lamb cutlets served atop smashed chats & seasonal vegetables with a caramelized garlic & fresh mint sauce (GF)	37
Atlantic Salmon on smashed chats with green beans & citrus butter (GF)	35
Calamari, chips & salad served with aioli (GF)	26
280g Eye fillet with triple mushroom truffle sauce & seasonal vegetables (GF)	42
African peanut stew served with roti & rice (V)	25



## TO INDULGE

Sticky date pudding served with double cream & butterscotch sauce 14

Lemon tart served with double cream 14

Individual pavlovas with mango & passionfruit (GF) 14

Cheese board with quince paste, crackers, warm olives & a selection of marinated Meredith goats cheese, King Island roaring 40's blue & King Island smokey cheddar

1 cheese 17

2 cheeses 25

3 cheeses 35

## ON THE SIDE

Fries with aioli 8

Buttered green beans 10

Smashed chats 10

Roasted za'atar cauliflower 10

Ask about our daily chefs specials.