

DINNER

SPRING 2023

FOR THE TABLE	sourdough w/ oil & butters	
ENTREE	salad of marinated salmon, asparagus, cucumber, mustard & dill	\$33
	cannelloni of ricotta, leek, eggplant, tomato & buffalo mozzarella	\$26
	seared scallops, cauliflower puree, baby herb salad, grilled lemon dressing	\$31
	pork, tomato & fennel rigatoni w/ pecorino romano & sage	\$28/\$36
MAINS	roasted lamb, soft polenta, broccolini & fresh mint sauce	\$42
	crisp skinned barramundi, pea puree, sugar snaps, snow peas & salsa verde	\$39
	lemon & herb marinated corn fed chicken breast, pumpkin gnocchi, sage, 'ndjua, cavolo nero & tomato sugo	\$36
	char grilled beef fillet, café de paris butter, hand cut chips, green salad	\$52
SIDES	rosemary potatoes	\$12
	chargrilled broccolini	\$12
	green salad	\$12

the kitchen is happy accommodate dietary requirements where possible.
please feel free to ask our service staff.