

TO START

GRILLED CIABATTA 16

Served with olive oil, dukkah, garlic butter
DF, GF*, N, V*

DUCK LIVER PATE 17

Cranberry gel, cornichons, garlic crouts
GF

ENTREE

BUTTERNUT SOUP 16

Roasted butternut with grilled ciabatta & whipped butter
*V, GF**

CHICKEN BITES 17

Marinated thighs finished with a glaze of your choice:

- Hot honey (*GF, DF*)
- Teriyaki & sesame (*GF, DF*)
- Korean gochujang sauce (*GF, DF*)
- Sweet powdered cheese (*GF*)

PORK BELLY BITES 17

Fried & tossed in our cajun blend
GF, DF

PINEAPPLE CUT SQUID 17

Crispy coating, pineapple salsa, citrus fraiche, lemon drizzle
GF

ROASTED BEETROOT SALAD 17

Marinated & roasted beetroot, herb whipped feta, candied walnuts,
balsamic & evoo
GF, VG, N

GF gluten free | *VG* vegan | *V* vegetarian | *DF* dairy free | *N* contains nuts.

GF, DF*, VG** gluten free, dairy free or vegan on request - this item can be made with slight revisions

MAINS

CAESAR SALAD 25

Cos lettuce, soft panko egg, crisp bacon, house-made Caesar dressing

GF, V - Add poached chicken + 6*

RISOTTO 29

Roasted butternut, citrus, parmesan shards, thyme, whipped feta, & sunflower seeds

*GF, V, VG**

GREEN CURRY w TEMPURA TOFU 32

House-made with grilled vegetables, crispy marinated tofu, fresh Asian herbs

VG, GF - Add poached chicken + 6

FISH 'N' CHIPS 35

Today's fish, beer battered & served with hand cut agria fries, avocado ranch salad, tartare sauce & lemon

DF, GF**

SALMON FILLET 39

Grilled corn & cherry tomato salad tossed in vinaigrette, new potato, parsley & citrus fraiche

GF, DF

LAMB RUMP 43

Sous vide to medium rare with minted pea purée served with baby carrots, balsamic onion & sticky jus, house-made mint & shallot sauce

GF

SCOTCH FILLET (250G) 46

Seasonal vegetables tossed in garlic butter, mascarpone mash, garlic butter & sticky red wine jus

GF

SIDES 9

FRIED EGGS

GF, DF, V

HASH STICKS

*GF, DF**

CUCUMBER SALAD

GF, DF

HAND CUT FRIES

GF, DF

ONION RINGS

DF

FRIED EGGS

GF, DF

VEGETABLES

*GF, DF**

SIDE MASH

GF

AVOCADO RANCH SALAD

GF

GF gluten free | VG vegan | V vegetarian | DF dairy free | N contains nuts.

GF, DF*, VG* gluten free, dairy free or vegan on request - this item can be made with slight revisions*

DESSERTS 17

AFFOGATO

Vanilla bean ice-cream & espresso with Kahlua or Baileys

HONEY PANNA COTTA

Shortbread crumble, honey roasted & grilled peach with
honey syrup

GINGERNUT CHEESECAKE

Deconstructed. Ginger syrup, gingernut snap, berry gel

BERRIES & CREAM

Fresh minted strawberries, sweetened cream, mixed berry sorbet &
vanilla snow

GF, VG

LEMON MERINGUE TART

Mascarpone lemon curd, citrus sherbet, meringue disk & raspberry
textures

TO FINISH

Calem Fine White Port

GLASS 90ML 12 | BOTTLE 38

Taylors 10yr Tawny Port

GLASS 90ML 18

*Food allergies – we take every care to prevent cross contamination,
but please let us know if you have a severe allergy.*

*V/VG – Vegetarian/Vegan. Our vegetarian & vegan options are
cooked on separate equipment to those used for animal products.*

*GF – Gluten Free. Please note there may be trace gluten present in
some food items.*

Please let us know if you're Celiac.

SIGNATURE COCKTAILS 18

Tipsy Unicorn

Absolut Raspberry, Malibu, lime, butterfly pea syrup & lemonade

Candyland

Bubblegum vodka, Frangelico, cranberry juice, cream, sugar syrup, grenadine

Tropical Tango

Absolut Peach, Absolut Mango, coconut cream, mango syrup, sugar

Island Spice

Spiced Rum, Peach Schnapps, lime, orange, pineapple & grenadine

Only at Night

Chatelle Brandy, Crème de Cacao, cream, chocolate swirl, cherry liqueur

Raspberry Zing

Gin, Chambord, sugar syrup, lemon, frozen raspberries

CLASSIC COCKTAILS 18

Pina Colada

White rum, Malibu, pineapple, coconut cream & sugar syrup

Espresso Martini

Vodka, Kahlua, sugar syrup & espresso

Aperol Spritz

Aperol, Champagne, choice of soda or sprite

Cosmopolitan

Absolut Citron, Cointreau, cranberry & lime

Baileys Cheesecake

Baileys, Kahlua, Frangelico & cream

Old Fashioned

Makers Mark Bourbon, brown sugar & Angostura bitters

Margarita

Tequila, Cointreau, lime & sugar syrup

Rose Bud

Absolut Vanilla, Cointreau, lime, pineapple, cranberry & passionfruit pulp

Long Island Iced Tea

Vodka, Gin, Rum, Tequila, Cointreau, sugar syrup, lemon & coke

Tokyo Iced Tea

Vodka, Gin, Rum, Tequila, Midori, sugar syrup, lemon, and sprite

Blue Lagoon

Vodka, Blue Curacao, sugar syrup & lemonade

Tequila Sunrise

Tequila, orange & grenadine

MOCKTAILS 10

Liquid Gold

Apple, cinnamon sugar syrup, lime, nutmeg & ginger ale

Deep Purple

Passionfruit, butterfly pea syrup, lime, lemon, orange bitters & lemonade

Virgin Rosebud

Cranberry, pineapple, lime & vanilla