

DINNER MENU

Friday & Saturday 7pm

2 course \$58 | 3 course \$75

ENTREE

Coastal fish ceviche with mango salsa and fried plátanos (green banana fritters)

Spiced pumpkin and whipped ricotta with pomegranate dressing

Roasted peaches and figs with frisée salad and crispy bacon

MAINS

Beer drunk pork belly with orange fennel and asparagus salad

Slow roasted pulled lamb with quinoa, broccolini and toasted macadamia

Cauliflower steak with tahini served over salsa verde hummus

DESSERT

Sticky date pudding with caramel sauce and double cream

Apple layer cake with crème fraîche

Fig panna cotta with crispy honey comb

All meals are celiac friendly

3% card surcharge, includes complementary sparkling and still water

10% surcharge on weekends and public holidays