

## Small Plates

housemade flatbread w/ house dips (v)	8.5	popcorn chicken w/ house smoky bbq sauce	13
halloumi chips, lemon (gf)	12	chargrilled octopus, chilli, lime, french onion	16
beer battered fries & burger mayo (v)	12	salmon ceviche, wasabi mayo, avocado, squid ink crisp	6ea
chef's croquettes	12		
baked scallops, bone marrow & garlic crust	6ea	roma tomato & goat's cheese bruschetta, toasted sourdough (v)	14

## Mains

vegan bowl; sweet and sour crispy tofu, asian summer salad w/ chilli, cabbage, toasted fennel seeds & macadamia (df, gf, v)	18	beef brisket (500g), chimichurri, fermented chilli, burnt onions (df, gf)	49
prawn & clam spaghetti, cherry tomato, capers, garlic, chilli	26	whole lamb shoulder, thyme, rosemary, confit garlic (df, gf)	69
lamb ragu, pappardelle, gremolata	24	crispy pork belly (500g), caramelised pear purée, compressed apple (df, gf)	49
charred basque chicken, spice, root vegetables, charred corn, faro	24	baked tasmanian salmon (500g), house pickles, sorrel, dried anchovy (df, gf)	59
tasmanian salmon, roast pumpkin, avocado, puffed quinoa, crispy sprouts, miso butter (gf)	26		
market fish, coconut & cauliflower puree, braised fennel	26		
today's lamb cut, potato gratin, caramelised yoghurt, pickled zucchini, red wine jus	24		

## Sides

roasted cauliflower, cumin yoghurt, caramelised milk crumb, brown butter (v)	16
sautéed potatoes, chorizo (gf, df)	14
roast heirloom carrots, pickled fennel (v, df, gf)	12
roast butternut pumpkin, feta, pine nut, pepita (v, gf)	14
broccolini, brussel sprouts, beans, puffed rice, miso (df, gf)	16
roasted beets, heirloom tomato, goat's cheese (v, gf)	14
charred corn, miso butter (v)	12

## Large Plates

beef brisket (500g), chimichurri, fermented chilli, burnt onions (df, gf)	49
whole lamb shoulder, thyme, rosemary, confit garlic (df, gf)	69
crispy pork belly (500g), caramelised pear purée, compressed apple (df, gf)	49
baked tasmanian salmon (500g), house pickles, sorrel, dried anchovy (df, gf)	59

## Steaks

All steaks are served with watercress salad, your choice of beer battered chips or potato gratin and choice of condiment

Eye Fillet - Rangers Valley Black Onyx MB3 180gm	42
Sirloin - Rangers Valley Black Onyx MB3 350gm	45

## Salads

pumpkin, puffed quinoa, avocado, candied pepita (df, v)	16
heirloom tomato, goats cheese, nasturtium, sorrel (v, gf)	16
seared yellowfin tuna niçoise (gf)	18
add falafel 7 / halloumi 9 / lamb 9 / chicken 9 / salmon 10	

## Condiments 3ea

bone marrow mustard seed jus / smokey bbq sauce / chimichurri / red wine jus / lemon aioli / hummus / mustards / pepper sauce / cafe de Paris butter	
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