



SOUP OF THE DAY \$12

CURRY OF THE DAY

steamed basmati rice and accompaniments \$24

AUSTRALIAN SMOKED SALMON

shaved fennel and sugared pecan salad, crispy capers,
garlic croutons, herb oil, lemon (gf/df) \$24

CROQUE MONSIEUR

fried shaved ham and gruyere cheese sandwich on Vienna bread,
with pickles and shoestring fries \$19

HOUSE MADE PUFF PASTRY PIE

shoestring fries, vegetables and gravy \$24

PANKO CRUMBED LAMB'S FRY

cabbage, apples and onions, parsley potatoes and gravy (gf) \$22

GNOCCHI POLLO ROSSO

chicken, cherry tomatoes, chilli and garlic,
tomato and mascarpone cream sauce, parmesan cheese oil \$19

RISOTTO AND PINE NUT STUFFED HEIRLOOM TOMATO

roasted garlic kipfler, seasonal vegetables (gf/vg) \$22

HOT SMOKED SALMON SOUVLAKI

rocket, preserved lemon, saffron pearl couscous,
chive sour cream, shoestring fries \$23

HOUSE CRUMBED CORAL TROUT

tossed salad, shoestring fries, tartare sauce and lemon (gf,df) \$26

180G HOUSE MADE BEEF BURGER

toasted potato bun, bacon, crisp lettuce, cheese,
onion jam, tomato, mayonnaise (gfo) \$25

PAN-FRIED ATLANTIC SALMON

charred greens, pomme Anna, caper and lemon butter sauce (gfo) \$35