

**SMALL PLATES**

Olives \$7

Sourdough ciabatta bread with cultured butter and smoked salt 9.00

Soup of the day pumpkin and mushrooms with roasted ciabatta bread 14.50

Chickpea and parmesan chips with capsicum and tomato salsa 12.00

Broken potatoes with feta rosemary and roast garlic 12.00

Homemade spanakopita spinach and feta cheese 17.50

Homemade fresh pastry baked in the oven with mince and potatoes 17.50

Spinach, ricotta and goats cheese dumplings with sage butter 15.00

Warm salad of beetroot shallots, ricotta and black olives 15.00

Crispy pork belly with roasted kumara and rhubarb 15.00

Honey and balsamic lamb ribs 17.50

Arancini with basil, mozzarella and smoked eggplant 17.50

Meatballs with pepeoranata and parmesan cheese 16.50

**MAINS**

Capeletti with prawns, smoked tomato, roasted olives and basil 29.00

Spinach gnocchi with braised beef, roasted tomato and pickled fennel 29.00

Grilled eggplant and pumpkin, chickpeas harissa on mango couscous  
with rocket and tahini yogurt 29.00

Risotto with roasted capsicums, basil and pine nuts 29.00

Beef short ribs with cauliflower puree and pickles 34.00

Dry aged Angus scotch with herb butter, broken potatoes and glazed sprouts 34.00

Blackened kingfish with baby potatoes, baby spinach taratore and tahini yogurt 39.00

Garden salad with tomato and cheese 12.50

**SWEETS**

**Affogato \$8, with liqueur \$16**

**Homemade Ice creams \$12**

**(Roasted almond, Hokey Pokey, Stracciatella)**

**(Pure vanilla, green tea, dark chocolate, cassis sorbet)**

**Bitter chocolate and honey truffles \$12**

**Bitter chocolate truffle cake with stracciatella ice-cream \$15**

**Creme brulee with rhubarb and cassis sorbet \$15**

**Orange and caramel Panna Cotta with cassis sorbet \$15**

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We always have a range of vegetarian dishes and easily cater for gluten free and vegan dietary requirements if you give us notice.

We also have a delicious and fun children's menu, including fresh wholesome pasta for just \$10.

Let's make the beginning of the week a bit more enjoyable – Monday/Tuesday 'locals' special – any main and a delicious Tiramisu dessert for only \$40.

Tuesday night is also 'bring your own vino' night.

**OPENING HOURS**

MON, TUE, WED, THU – Midday to 10:30pm

FRI, SAT – 9:30am to 11:30pm

SUN – 9:30am to 10:30pm