



SET DINNER MENU

2 COURSES \$79 ~ 3 COURSES \$89
(FOR FRIDAY & SATURDAY NIGHTS ONLY)

HOUSE BREAD - Hunter Valley EVO, balsamic, confit garlic (complimentary)
OLIVES & Grissini \$11
OYSTERS - Natural - 6/\$30 12/\$56 Kilpatrick or Vietnamese dressing - 6/\$32 12/\$62

ENTRÉES

PEPPERED TUNA TATAKI
Smoked gazpacho salsa, watermelon, avocado, fennel, basil (gf) (df)
BUFFALO MOZZARELLA SALAD
Spiced chorizo salami, tomato, green olive & pistachio pesto, preserved lemon & rocket (gf) (dfo)
WHOLE GRILLED AUSTRALIAN TIGER PRAWNS
Mango, cucumber & red capsicum salad, crispy eschalot & peanut, thai basil & chilli dressing (gf) (df)
TEMPURA ZUCCHINI FLOWERS
Ricotta & goats cheese, grapes, frisee, truffle honey & pecorino
CRISPY PORK BELLY
Prawn dumplings, szechuan, chilli, cucumber, shallots (df)

MAINS

GRILLED SALMON FILLET
Charred jalapeño & asparagus, avocado, baby cos, tomato, lime & coriander dressing (gf) (dfo)
MASALA SPICED CHICKEN BREAST
Saag aloo, onion bhaji, lime pickle yoghurt (gf) (df)
CRISPY SKIN BARRAMUNDI FILLET
Lemon & anchovy roast cauliflower, kipfler potato, green beans, caper & burnt butter sauce (gf) (dfo)
GRILLED LAMB CUTLET & KOFTA
Muhammara, beetroot, pumpkin, red capsicum, walnut dukkah (gf) (df)
SZECHUAN & PEANUT EGGPLANT
Charred bok choy, black rice, watercress, shallot, crispy garlic (gf) (df) (v)
FETTA & RICOTTA TORTELLINI
Asparagus, peas, sugar snaps, parmesan crisp, salsa verde
BEEF FILLET - GRASS FED SOUTHERN RANGES
Crispy thyme & garlic chat potato, baby spinach, mushrooms, diane sauce (gf) (dfo) - (add \$10)

SIDES

CHIPS - roast garlic & chive aioli (df) - \$12
ROAST MISO CAULIFLOWER - shallot & furikake (gf) (df) (v) - \$14
SALAD - fennel, cucumber, baby cos, radish, lemon & tahini dressing (gf) (dfo) - \$14
STEAMED GREENS - seasonal greens, pistachio gremolata (gf) (df) - \$14

DESSERTS

COCONUT & LEMONGRASS CREME BRÛLÉE
Mango sorbet, pineapple & lychee salsa. (gf)(df)
PEANUT BUTTER PARFAIT
Chocolate Ice cream, caramelised banana, peanut brittle, malt chocolate sauce. (gf)
BUTTERMILK PANNA COTTA
Rhubarb, fresh raspberries, white chocolate shards (gf)

gf - gluten free / df - dairy free / gfo - gluten free option / dfo - dairy free option / v - vegan / vo - vegan option
10% Sunday Surcharge - 10% Public Holiday Surcharge