

Created:

SMALL PLATES

Focaccia olive oil V Vg 4

Pickled baby Quakes V Vg 6

Marinated Olives V Vg 8

Beef Empanada, chimichurri 7

Corn Empanada, chimichurri Vg 7

King Prawn grilled chilli butter with Aleppo pepper (4 each) 20

Freshly shucked Oysters served natural or Kilpatrick 6 or 12 24/45

Hervey Bay Scallops baked in their shell, garlic butter, and herb crumb 4 each 16

Red lentil fava dip, grilled focaccia V 12

Sliced Prosciutto, roasted miso, cornichons 16

Flash fried calamari, Mountain pepper, salt, & lime aioli 16

Mushroom Arancini, parmesan, black truffle aioli V 14

Saganaki, Local honey, oregano, lemon 15

CHEESEBOARD

Chef selected local market cheeses, lavosh, fresh grapes, quince paste, walnuts and crackers 30

Serves 2 people

Selection of cured meats +10

SWEETS

White chocolate Cheesecake, coconut crumb 15

Lemon curd, short bread crumb, meringue 15

Warm walnut and chocolate brownie, berry gelato, whipped cream 15

Selection of Gelato & fresh berries VG 15

FEED ME 55pp (3 shared courses) 75pp (4 Shared Courses)

Chef selected meals to enjoy without the difficulty of choosing.

(min of 2 people, please notify staff of any intolerances)

1915

PIZZAS

Handmade Neapolitan style pizza bases & salerno tomato. Gluten free bases available on request - \$2 extra

Garlic & Herb Garlic, rosemary & oregano V Vg 14

Margherita Pecorino, fior di latte, tomato and basil V 19

San Daniele Tomato, Fior di latte, 18-month Italian Prosciutto, rocket leaves & pecorino 27

Chicken cherry tomato, mushroom, mozzarella & pesto 25

Pumpkin Butternut pumpkin, goats' cheese, rocket & pesto V 25

Puttanesca Fior di latte, pecorino, olives, anchovies, capers & chilli 25

Capriciosa Fior di latte, smoked ham, mushrooms, artichoke, olives & anchovies 26

Seafood Scallops, tiger prawns, calamari, smoked pancetta, lemon & dill crème fraiche 28

Salumi Fior di latte, calabrese salami, smoked pancetta, green olives & chilli 26

Mushroom Fior di latte, chilli, blue cheese & truffle oil V 25

MAINS

Rost Biff Steak 250g Rangers Valley Black Angus Marbling Score 3+ (270+ Day Grain Fed) 34

Porterhouse Steak 300g, Grass fed O'CONNOR Beef Slow roasted then chargrilled to med 42

Scotch Fillet Steak 350g, Pasture Fed Gippsland Black Angus, chargrilled, 48

All steaks served with choice of rustic fries or mash

Steak sauces: Red wine Jus, Mushroom sauce or Habanero mustard. We also offer condiment service of a range of mustards.

Ancient grain salad, fried halloumi, spiced yoghurt, pomegranates V 28

Barramundi, potatoes in tomato, fennel salad GF 34

House made potato gnocchi, Salerno tomato, pecorino parmesan & herb crumb V 28

Chicken roulade peppers, smashed chats, gremolata 34

Roasted Beetroot risotto goats curd, pickled beets candied walnuts V VGO 28

Farmers Bowl, fava, Roasted pumpkin, quinoa, coconut yoghurt, roasted dutch carrots, broccolini V VG 30

SIDE DISHES (\$10ea)

Buttered mashed potato

Rustic chips, aioli

Char Grilled broccolini, Flaked almonds, olive oil

Roasted Root vegetables, parsnips, carrots, swede

Roasted pumpkin, Labneh, wattle seed balsamic, pepitas