



SPRING 2021

Entrée

House made sourdough bread, local olives, dukkah, SA evo	17
Goat cheese and spring pea arancini with turmeric & honey mayo	19
Hervey Bay scallops, smoked bacon, caramelized leek, chilli & ginger oil	½ doz 19 1 doz 38

Main

Lamb rump with smashed pea, cherry truss tomatoes, mint sauce	37
SA mussels with garden herbs tomato velouté, charred Clappis bread	33
House made potato gnocchi pan fried in butter & sage, sunchoke puree, salted ricotta	33
Prawn linguine with spicy rosé sauce & vodka	35
Free range chicken breast, truffle potato mash, asparagus, sunflower seed, gorgonzola	37

Side

Roasted rosemary baby potatoes, confit garlic aioli	12
Seasonal roast vegetables, house made dukkah	12
Rocket & pear salad, candied walnut, balsamic glaze	13

Dessert

Chocolate, raspberry & hazelnut cheesecake (vegan)	15
Saffron panna cotta with red berries & pistachio praline	15
House made scones, Chantilly cream, house made jam	10
Affogato, vanilla ice cream, toffee & coffee bean shard, with liqueur of your choice	15

Cheese board - please ask wait staff for selections available house made jam, seasonal fruits, nuts & house made bread
3 cheese selections – 35.00 Single cheese – 15.00 Selection of Two - 25.00 **gluten free bread/crackers are available on request.

Vegan options available on request

Chef **Sebastiano Romeo**