



dinner menu

small plates

SH cured alpine salmon with horseradish and beetroot \$12

olives, feta and white anchovies with baguette \$10

pumpkin and goats cheese arancini with roasted garlic aioli \$10

oysters natural or with finger lime dressing ½ doz \$12

mussels in a creamy white wine, chilli and herb sauce \$10

baby squid and grilled chorizo in a spicy white wine and tomato sauce \$10

charcuterie plate with rocket, parmesan and basil oil \$10
wild boar sausage, kangaroo prosciutto, spanish salami

seared scallops with garlic butter and herb crumbs \$12

grilled sardines with pinenut, currant and citrus dressing \$10

mains

whole king prawns marinated in peri peri with savoury rice, baby gem salad and lemon butter sauce \$30

spanish style paella with fresh eden mussels, king prawns, clams chorizo, baby squid and saffron \$29

braised beef cheeks with paris mash, seasonal vegetables, gremolata and jus \$33

grilled fish of the day with crispy potato rosti, creamed butternut, pinenuts and olives \$30

confit of duck with risotto primevera topped with rocket, parmesan and truffle oil \$29

butter chicken curry with roti, pappadam, raita and chutney \$29

mussels in creamy white wine, chilli, garlic and herb sauce \$28

melanzane alla parmigiana with basil and tomato sugo, mozzarella and polenta fries \$28

desserts

affogato with frangelico syrup and almond bread \$14

vanilla bean crème brulee with tuile and fresh berries \$14

tipsy tart with praline semifreddo and crème anglaise \$14