

## START

Sambucca, chilli, flamed olives (gf)	6
Murray Cod, potato, herb croquette	7ea
Beef olive empanadas, chimi churi	8ea
Grilled saganaki, fig vincotto, wild baby figs (vg)	14
Togorashi fried cauliflower, teriyaki glaze, yuzu miso mayo (vg)	14
Salt pepper squid, salsa verde, lemon aioli (df)	14
Teddy and the Fox Gin cured salmon, horseraddish creme fraiche, salt bush	15
Tiger Prawn cocktail, thousand island dressing (df)(gf)	16

## SWEET

Vanilla brulee, candied violets	15ea
Lemon meringue tart, raspberries	
Cheese plate brie, blue, lavosh crackers	

vg - vegetarian  
ve - vegan  
gf - gluten free  
df - dairy free

Please speak to staff for all other dietary requirements

## GRILL / MAIN

Beef wellington eye fillet, mushroom duxelle, proscuitto, puff pastry, house jus	36
350g scotch fillet Southern Ranges grass fed, house jus	36
<u>Steak with choice of mash or crispy kipfler potatoes</u>	
Jamaican jerk spiced half chicken, pineapple, spiced rum salsa (df)(gf)	28
Herb parmesan crusted pork cutlet, savoy cabbage, pepper cream sauce	30
Grilled Humpty Doo barramundi, cauliflower puree, diamond clams, samphire (gf)	30
Grilled morrocan lamb backstrap, baba ganoush, pickled turnip (gf)(df)	37
Moroccan lentil, chickpea, vegetable baked filo, sumac, almond yoghurt (vg)	34

## SIDE

Brussels, bacon, pepper butter (gf)	12ea
Maple roasted dutch carrots, whipped ricotta (gf)	
Ancient grain salad freakah, lentil, quinoa, almonds, pomegranate	
Cauillini, raisin, pinenuts, sage (gf)	
Cos leaves, bacon crumble, blue cheese	
Roasted pumpkin, hazelnuts, goats cheese (gf)	
Steak or French fries (df)	
Mash potato (df)	