

## Dinner:

### To Start

#### Local Wymah Organic Olives

house marinated (gf) 7.5

#### Polenta Chips

tarragon aioli (gf) 9.5

#### Croquettes

Aioli (3 pieces) 10.5

#### Dips Plate

housemade dips & charred flatbread 14

#### Housemade Terrine

chutney & grilled sourdough 15

#### Chilli Salted Calamari

chilli jam 16.5

#### Crab Linguini

housemade linguini, crab meat, chilli, mint & olive oil 19.5

### Main Event

#### Housemade Ricotta Gnocchi

pea veloute, peas, smoked pork, lemon & parmesan 24

#### Chermoula Spiced Lamb Rump

lebanese braised chickpeas, eggplant & jus (gf) 36

#### Spicy Red Duck Curry

coconut lemon grass jasmine rice & grilled pineapple (gf) 33.5

#### Black Angus 100 Day Grain Fed Scotch Fillet Steak

béarnaise sauce, pomme frites & green beans (gf) 36

#### Fish Of The Day

Market Price - please ask wait staff

### On The Side

#### French Fries

aioli (gf) 8

#### Green Leaf Salad

house dressing (gf) 7

#### Seasonal Vegetables

toasted almonds & brown butter (gf) 8.5