

To Start

Warm sourdough bread, aged balsamic, olive oil (GFA/DF/VG)	4p/p
Marinated mixed olives (GF/DF/VG)	8
Hummus, crispy chickpeas, marinated olives, olive oil, warm sourdough (V)	12

Small & Large Plates

Tartine of stracciatella - tomatoes, green olives, basil, olive oil, (V/GFA)	14
Roast pumpkin - chickpea and seasonal greens salad, tahini yoghurt dressing (V/VGA/GF)	24
Salmon gravlax - avocado, Aleppo pepper, ruby grapefruit, salmon caviar (GF/DF)	16
Gnocchetti al limone - Italian sausage, cavolo nero, pangrattato	27
Salmon ‘Niçoise-style’ - sauce verde, green beans, kipfler potato, tomato, anchovy, egg	36
Pan-fried barramundi, Mediterranean bisque, greens, clams (GF)	38
Lemon & thyme roast chicken breast - spring salad, fregola, hummus, verde dressing	32
Steak frites - grilled 250 g sirloin, herb compound butter, fries (GF/DFA)	39
Chargrilled beef burger - pickled jalapeños, Swiss cheese, aioli, rocket, fries (GFA)	26
Steak sandwich, mustard aioli, rocket, truss tomato, jalapeño, fries (DF/GFA)	28
Shepherd’s pie - braised lamb shoulder, duchess potato (GF)	32

Sides

Shoestring fries - rosemary salt, aioli (GF/DF/V)	7/12
Spring salad – French vinaigrette (GF/DF/VG)	14