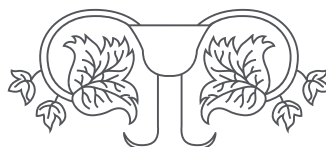


To START

<i>HOUSE MARINATED OLIVES</i>	<i>\$7.00</i>
<i>IBERICO JAMON – SPANISH BLACK PIG (50 GRAMS)</i>	<i>\$20.00</i>
<i>ITALIAN SALAMI (50 GRAMS)</i>	<i>\$12.50</i>
<i>ITALIAN ANCHOVIES WITH LIGHTLY TOASTED HOUSE BAKED BREAD</i>	<i>\$8.00</i>
<i>CHEESE BOARD</i> <i>WITH LAVOSH, HOUSE MADE FRUIT BREAD & APPLE JELLY</i>	
<i>1 - CHEESE</i>	<i>\$12.50</i>
<i>2 - CHEESES</i>	<i>\$17.50</i>
<i>3 - CHEESES</i>	<i>\$22.50</i>
<i>2 COURSES A LA CARTE & GLASS OF WINE</i>	<i>\$60.00</i>
<i>3 COURSES A LA CARTE & GLASS OF WINE</i>	<i>\$75.00</i>

ENTRÉE

<i>DUCK LIVER PARFAIT</i> <i>RED ONION JAM AND BRIOCHE</i>	<i>\$17.90</i>
<i>CHARGRILLED MARINATED CALAMARI</i> <i>ROAST EGGPLANT PUREE, ROQUETTE SALAD AND YOGHURT DRESSING</i>	<i>\$16.90</i>
<i>CRISPY PORK BELLY</i> <i>HOT, SWEET & SOUR CARAMEL, BANANA FLOWER AND HERB SALAD</i>	<i>\$17.90</i>
<i>CURED KING FISH</i> <i>OCTOPUS, CHORIZO, SORREL, RADISH AND LIME MAYONNAISE</i>	<i>\$17.90</i>
<i>CONFIT TOMATO TART</i> <i>YARRA VALLEY DAIRY FROMAGE FRAIS AND LAVENDER HONEY DRESSING</i>	<i>\$16.90</i>

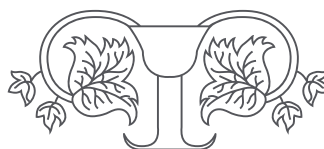


MAIN COURSE

DUKKAH MARINATED CHICKEN <i>HERB & FETA QUINOA, SLOW ROASTED TOMATOES AND PRESERVED LEMON LABNE</i>	\$34.90
FRESH MARKET FISH <i>YOUR WAIT STAFF WILL INFORM YOU OF THIS WEEKS SELECTION ~ We will be changing our fish selection weekly in order to offer our customers the freshest Fish that has be sourced using sustainable fishing practices ~</i>	\$36.90
CHAR GRILLED BEEF <i>SMOKED ONION & POTATO PURÉE, WATERCRESS, LEMON AND FRESH HORSE RADISH</i>	\$36.90
SEAFOOD MARINARA <i>LINGUINE, PRAWN, MUSSEL, WHITE WINE AND CHILLI</i>	\$35.90
ROSEMARY & THYME LAMB RACK <i>HUMMUS, PAPRIKA ROASTED CHICK PEAS, PICKLED CUCUMBER AND ROQUETTE SALAD</i>	\$37.90
RICOTTA CANNELLONI (V) <i>NAPOLI SAUCE AND MARINATED GRILLED VEGETABLE SALAD</i>	\$33.90

SIDE DISHES

RUSTIC CUT FAT CHIPS, ROSEMARY SALT & AIOLI	\$9.00
COS LETTUCE, PEAR, WALNUT FETA AND BALSAMIC DRESSING	\$9.00
SAUTÉED SEASONAL GREEN VEGETABLES	\$9.00



*D*SSERTS

PANNA COTTA <i>ROSEWATER, PISTACHIO CAKE AND MACERATED STRAWBERRY</i>	\$16.90
VANILLA ROASTED PEACHES <i>CHARDONNAY SABAYON AND GRANOLA</i>	\$16.90
VANILLA BRÛLÉE TART <i>HONEY BANANA ICE CREAM AND POMEGRANATE GLASS</i>	\$16.90
CHOCOLATE ROCKY ROAD SEMIFREDDO <i>TURKISH DELIGHT, PISTACHIO PRALINE AND MARSHMALLOW</i>	\$16.90
ICE CREAM & SORBET TASTING PLATE <i>3 SCOOPS OF ICE CREAM AND SORBET (CHEFS SELECTION)</i>	\$13.90
CHEESE BOARD <i>SERVED WITH LAVOSH, HOUSE MADE FRUIT BREAD AND APPLE JELLY</i>	
1 - CHEESE	\$12.50
2 - CHEESES	\$17.50
3 - CHEESES	\$22.50

*F*OR THE CHILDREN

(2 COURSES AND SOFT DRINK PER CHILD) **\$25.00**
AVAILABLE FOR CHILDREN UP TO 12 YEARS

MAIN COURSE
CHICKEN NUGGETS WITH CHIPS AND PETIT SALAD
OR
CRUMBED FISH FILLET WITH CHIPS AND PETIT SALAD

DESSERT
VANILLA ICE CREAM WITH CHOCOLATE OR STRAWBERRY TOPPING
OR
CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

