

TAPAS PLATES

Labne & Herbed Toast

2.5pp

Warm Marinated Olives

6

Dips, Labne & Toasted Bread Board

11

Grilled Haloumi w lemon, olive oil & sumac

8.5

Roasted Mushrooms w parmesan & truffle oil

7.5

Harissa Prawn Skewers w coconut dressing

11

Salt & Pepper Squid, Fresh Lime & Aioli

11

Pear, Parmesan & Roquette Salad

7.5

Char Grilled Chorizo w aioli

9.5

Polenta Chips, parmesan & parsley

7.5

Beer Battered Chips w Italian tomato sauce

6.5

Mixed Grill Board for 2

Prawn Skewer, Chicken marinated in garlic, thyme & lemon, Char Grilled Chorizo, Roasted Mushrooms, Grilled Haloumi, Roquette Salad & Toasted Bread

28

Classic Grilled Chicken Salad w roquette, pear, fetta, roast onions & walnuts

16.5

Classic Grilled Salmon Salad w crisp green vegetables, orange, herbs & almonds

24.5

Classic Beef Burger w pickled cucumber, onion, tomato relish & chips

17

Seafood Linguini w spicy seafood broth, Moreton Bay bug & mussels, squid, fish & cherry tomatoes

31.5

Mussels w chorizo, white beans & tomato

14.5/25

Three Mushroom Ravioli w ricotta, pine nuts, lemon zest & herbs

13.5/22

Confit Chicken Risotto w roast pumpkin, peas, sage & parmesan

25.5

Slow cooked lamb shoulder w fetta & caramelised onion tart, preserved lemon, sherry jus & roast cherry tomatoes

28.5

Crispy Skin Salmon w pea puree, fennel & celery heart salad, lemon salad cream

26.5

250gr Beef Sirloin w sautee kiffler potatoes, roasted mushrooms, slow roast onion butter & red wine jus

35.5

MAIN PLATES