

STARTERS

Charcuterie Platter for Two- Elk Salami, Coppa, Game Landjaeger, Prosciutto,
Wild Boar Pate, Aged Gouda, Champfleury, Pickles, Condiments & Baguette
\$24

Fire Roasted Tomato Bisque, Black Beans, Cilantro Crème Fraîche
\$10

Baby Spinach, Roasted Almonds, Blood Orange, Warm Herb Goat Cheese, Poppyseed Vinaigrette
Single \$12 Sharing \$17

House Cured Gravlax, Fennel, Artichoke & Cherry Tomato Salad, Pesto Flatbread, Capers Berries
\$15

Buffalo Sirloin Quesadilla, Grilled Pablano Peppers & Red Onion, House Guacamole
\$15

Crab Ravioli, Leek, Oyster Mushrooms, Sweet Red Peppers, Cream, Shaved Padano
\$15

WOOD FIRED PIZZA

Cappicola Ham, Roasted Onion & Pepper Crust, Portabella Mushroom, Fontina Cheese
\$16

Roasted Tomatoes, Fresh Basil, Three Cheeses
\$ 15

Rustica, Prosciutto, Spinach, Ricotta, Parmesan, Free Range Egg
\$16

PASTA

Tagliolini, Double Smoked Bacon, Tomato Chilli Sauce, Buffalo Meat Loaf, Jalapeño Jack Cheese

Penne, Roasted Tomatoes, Portabella Mushroom, Onion, Basil Pesto, Feta Cheese

Spinach Fettuccine, Jumbo Prawns, Artichoke, Roasted Red Peppers, Garlic, Olive Oil

Single \$16 Sharing \$21

MAINS

Grilled 8 oz Flat Iron Angus Beef Steak, Yukon Gold Potato Truffle Mash,
Mushroom & Pearl Onion Ragout
\$28

Crisp Duck Breast, Sweet Potato & Smoked Duck Hash, Star Anise Apricot Relish
\$28

Grilled Citrus Marinated Pork Tenderloin, Fingerling Potatoes, Caramelized Apple & Onion Jam,
Cassis Glaze
\$27