



# SHARE MENU

FRI-SAT DINNER FROM 5:30PM  
WED-SUN LUNCH FROM 12:00PM

## SMALL PLATES

SWEET POTATO HUMMUS | spiced pepitas | roast pumpkin | chargrilled flat bread | GFO | VGN | \$16

SOURDOUGH | olive oil | balsamic glaze | GFO | \$12.5

SCALLOPS (3) | passion fruit & orange purée | pistachio | black caviar | finger lime | GF | \$32 | add 1 more \$10

KOREAN BBQ PORK BELLY | slaw | chilli lime dressing | GF | \$24

GRILLED KING PRAWNS (5) | chilli | garlic | spring onions | crispy shallots | sourdough | GFO | \$32

RED EMPEROR BEER BATTERED FILLETS (3) | tartare sauce | \$26  
| add chips & salad \$10

TOMATO AND CAPSICUM ARANCINI (3) | house made | napolitana sauce | rocket | parmesan | V | \$22

SEARED HALLOUMI | nigella seeds | spiced honey | toasted pistachio | lemon | GF | \$20

## SIDES

GRILLED BROCCOLINI | buttered capers | parmesan | V | GF | \$15

ROAST DUTCH CARROTS | hot honey | whipped feta | dukkah V | GF | \$15.5

DUCK FAT POTATOES | truffle aioli | GF | \$12.5

CHIPS | Aioli | V | GF | \$11.5

## KIDS MENU

(Under 12 years of age)

FISH & CHIPS | salad | \$16

KIDS STEAK | chips & salad | GF | \$16

CHICKEN NUGGETS | chips & salad | GF \$16

## LARGE PLATES

FLANK STEAK | Café De Paris butter 250g | grilled medium | GF | \$34 | add chips & salad \$10

ROAST BEETROOT SALAD | rocket | orange | candied walnuts | goats cheese | fennel | radish | balsamic glaze | GF | V | VGNO | \$24 | add chicken \$10 | add prawns \$15 (4)

CHARRED CABBAGE | miso tahini | chili crisp | toasted almond | lime | sesame seeds | GF | VGN | \$26

PAN SEARED SALMON | asparagus | pea puree | vanilla beurre blanc | GF | \$38

## DESSERTS

HOT BAKED CHOCOLATE CHIP COOKIE | vanilla bean ice cream | miso caramel | \$16

CHERRY RIPE CHOCOLATE BROWNIE | boysenberry ice cream | raspberry cream | chocolate shavings | \$15

COCONUT PANACOTTA | raspberry coulis | almond crumble | DF | GF | VGN | \$14

AFFOGATTO | espresso | vanilla bean ice cream \$9  
add \$7 | kalhua | frangelico | baileys | licor 43

LEMON & LIME SORBET | meringue shards | mint | DF | GF | VGN | \$10 (2)

GARDENERS COFFEE | long black | kalhua | frangelico | baileys 14

*Served warm*

**SCAN QR CODE TO ORDER  
OR ORDER AT THE BAR**



Please inform your waiter of any dietaries | GF gluten free | GFO gluten free option | V vegetarian | VGN vegan | DF dairy free | VGNO vegan option  
No split bills | Cakeage fee of \$3 per person applies if bringing your own cake | Sunday surcharge 10% | Public holiday surcharge 15%