

LUNCH

monday - friday 11:00 - 2:00pm

STARTERS

Sicilian Olives	\$7
Herbed Flat Bread and olive oil	\$8
Calamari Fritti with lime aioli	\$15
Puglian Burrata, heirloom tomato gazpacho & basil	\$20
Butterflied Tiger Prawns (4) with herbed chilli butter	\$28

MAINS

Spiced Cauliflower Steak <i>twice cooked cauliflower, puree salsa verde, roast almond</i>	\$26
Spiced Lamb Rumb <i>parsnip puree, roast beetroot pearl couscous salad, veal jus</i>	\$35
Roasted Half Chicken <i>charred greens, roasted wild mushrooms, demi glace</i>	\$35
Tasmanian Ocean Trout <i>cauliflower puree, fennel & citrus salad</i>	\$39
Wagyu Tri Tip Steak <i>parsnip & potato mash, caramelised onion, red wine jus</i>	\$41
Wagyu Cheese Burger <i>house made wagyu patty, pickles, caramelised onion, cheese, lettuce, burger sauce + potato fries</i>	\$25

PASTA

Rigatoni Ragù <i>pork and beef, stracciatella, sugo di pomodoro</i>	\$29
Tiger Prawn Fettuccine <i>tiger king prawn, creamy tomato mussel bisque, chilli oil</i>	\$33
Carbonara Casarecce <i>chilli, garlic, guanciale, parmesan</i>	\$26

SIDES

Seasoned Fries <i>with aioli</i>	\$10
Rocket Salad <i>shaved parmesan, pear, walnuts, balsamic glaze</i>	\$16
Beetroot & Lettuce Salad <i>roasted beetroot, almonds, feta, lemon dressing</i>	\$16
Dutch Carrots <i>pumpkin puree, fresh ricotta, candied walnuts</i>	\$19

BAR SNACK MENU

wednesday - friday
after 3:30pm

NIBBLES

Fries with Aioli	\$10
Arancini Balls (3)	\$12
Mozzarella Sticks (4)	\$12
Sweet Potato Fries with Tomato Sauce	\$12

PIZZA

Prawn & Pesto Basil <i>prawn, basil, sun dried tomato, fior di latte and chilli flakes</i>	\$25
Pepperoni Pinza <i>pepperoni, abruzzo salami, black olives, fior di latte, rocket</i>	\$25
Vegetarian Pinza <i>marinated artichoke, roasted capsicum, mushrooms, red onion, fior di latte</i>	\$25

\$49 SET MENU

*minimum 10 people
dietary options available on request*

STARTERS

to share:

Puglian Burrata, heirloom tomato gazpacho & basil

Herbed Flat Bread and olive oil



MAINS

choice of:

Mushroom Risotto

porcini button mushrooms, truffle butter with pecorino

Rigatoni Ragu

pork and beef, stracciatella, sugo di pomodoro

200g Wagyu Rump

side of mashed potatoes and red wine jus



SIDES

to share:

Seasoned Fries

with aioli

Rocket Salad

shaved parmesan, pear, walnuts, balsamic glaze



DESSERT

Chocolate Fondant

with creamy vanilla gelato and a berry coulis

GATHER
BISTRO

\$69 SET MENU

*minimum 10 people
dietary options available on request*

STARTERS

to share:

Puglian Burrata, heirloom tomato gazpacho & basil
Herbed Flat Bread and olive oil
Calamari Fritti



MAINS

choice of:

Spiced Lamb Rumb
parsnip puree, roast beetroot pearl couscous salad, veal jus

Roasted Half Chicken
charred greens, roasted wild mushrooms, demi glace

Tasmanian Ocean Trout
cauliflower puree, fennel & citrus salad

Wagyu Tri Tip Steak
parsnip & potato mash, caramelised onion, red wine jus



SIDES

to share:

Seasoned Fries
with aioli

Beetroot & Lettuce Salad
roasted beetroot, almonds, feta, lemon dressing

Grilled Greens
almonds, lemon



DESSERT

Chocolate Fondant
creamy vanilla gelato and a berry coulis