

## 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 with herbed chilli butter 4*	\$28

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## 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 &amp; citrus salad</i>	\$39
Wagyu Tri Tip Steak <i>parsnip &amp; 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

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## PASTA

Rigatoni Ragu <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

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## SIDES

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