STARTERS & SIDES

Garlic bread	11
Cheesy garlic bread	13
Bowl of chips served with aioli	12
Warm sourdough with selection of dips	16
Soup of the day with toasted sourdough	14
Honey infused grilled halloumi with lemon & thyme	19
Pan-seared prawns served with smoky chorizo, rich romesco sauce, drizzled with basil oil	22

DESSERTS

Trio of gelato (Please ask for flavour of the day)	14	
Fresh fruit salad with your choice of gelato	12	
Crème brulé cheesecake, caramelized top, berry coulis	18	
Warm sticky date pudding, caramel sauce, fresh berries	16	
Artisan cheese board including, Willow Grove Double Brie, Maffra Mature Cheddar, Danish Blue, crisp lavosh, sweet		
quince paste, medley of nuts, dried & fresh fruit	30	

MAINS

Chicken Caesar salad; grilled chicken, crispy bacon, soft boiled egg, crouton, parmesan & dressing	24
Classic beef burger; bacon, lettuce, tomato, caramelised onion, cheese, BBQ sauce, fries & aioli	22
Vegetarian pizza; pumpkin, spinach, olives, onion, mozzarella & a sugo sauce base	22
Pan seared salmon; creamy celeriac puree, prawns, bourbon glaze	35
Chicken & chorizo spaghetti; chicken tenderloin, spicy chorizo, olives, rocket & pesto sauce	30
Massaman chicken curry; fried shallots, peanuts, steamed jasmine rice	27
Char-grilled beef fillet; parmesan mash, garlic broccolini, red wine jus	49

Our menu and kitchen contain allergens and foods which may cause an intolerance. Our team will make all efforts to accommodate dietary requirements, however due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens. Please inform our team if you have a food allergy or specific dietary requirement

Please note 15% surcharge applies on public holidays



