

Dinner

Mon to Fri from 3pm

Sat & Sun from 12pm

Bread and Dips

bread plate – pissaladiere of brioche, herb focaccia, olive and potato roll with dukkah and olive oil - **8.5**

dip plate - hummus, baba ghanouj, red berber bean, carrot and cumin dips - **15.5** (v)

Starters

lamb kibbeh, yoghurt tahini sauce, coriander and sumac- **15.5**

beef carpaccio – served with armagnac dressing, crispy capers, parmesan cheese and anchovies – **17** (c)

charcuterie plate - duck liver pate, rabbit rilette, sliced prosciutto, air dried beef, pickalili chutney and crusty bread - **22.5**

a **plate of mixed seafood**, oysters, prawns, cured salmon, soft shelled crab and whitebait– **24**

oysters: natural or mirin dressing - 1/2 doz / doz - **18 / 32** (c)

crispy **soft shelled crab** with mixed leaves and chilli lime mayo- **23**

poached **salmon roulade**, sweet mustard dressing, baby leaves – **14.5** (c)

Salads

gorgonzola and walnut crostini, roast beetroots and shallots with mixed leaves- **16** (v)

roast **sweet potato**, shaved goats cheese, baby spinach, caramelized Spanish onion in balsamic dressing - **17.5** (vc)

rocket, parmesan and **pear** salad - **12.5** (c)

Soups

mussels cooked in white wine, garlic and cream – **22** (c)

pea and ham hock soup, croutons- **12.5**

moroccan soup with lentils, chick peas, kidney beans, dollop of yoghurt, fresh coriander, thick cut rustic bread – **13** (v)

(c) coeliac friendly

(v) vegetarian friendly

“Eating is touch carried to the bitter end”- Samuel Butler

Signature share dishes

bouillabaisse - crab, king prawns, green prawns, mussels, mullet fish and squid in a saffron infused tomato seafood broth, served with crusty bread and rouille - to share - **69**

paella - prawns, squid, spring bay mussels, chicken, pork belly, chorizo bound with saffron rice - to share – **49** (c)

cassoulet - slow cooked white beans with pork belly, Toulouse sausages, and confit duck– **44**

Pasta & Rice

pappardelle pasta, ricotta, asparagus, baby spinach, lemon cream sauce - **small / large - 17 / 22** (v)

potato **gnocchi** with ox tail ragout, green olives and green peas. - **small / large - 17 / 22**

risotto of swiss browns porcini and field mushrooms with rocket - **small / large - 17 / 22** (v)

Char grilled, Sautéed & Seared

salmon fillet, mustard potatoes, crispy bacon and rocket – **28** (c)

boned and roast **chicken**, lemon roast potatoes, zucchini - **28.5** (c)

marinated **pork cutlet**, barley potato slice, glazed carrots with a berry jus – **28** (c)

char grilled '**T**'bone steak with warm kipfler potatoes, portabello mushrooms and tarragon butter – **30** (c)

pan seared **mullet fish fillet** with a sauté of artichokes, peas, onions, mint & lemon beurre blanc - **28.50** (c)

Sides

wok tossed **asian greens** – **10** (vc)

green beans dressed with lemon and extra virgin olive oil - **9.5** (vc)

shoe string **fries** with aioli - **8.5** (v)

cauliflower cheese- **9.5** (v)

mixed **green salad** – **9** (vc)

“Wine makes daily living easier, less hurried, with fewer tensions and more tolerance” - Benjamin Franklin