

Entrees

Pumpkin, caramelized onion and mascarpone arancini (v) **\$20**

Beef cheek "Chiko rolls", mango salsa **\$22**

Scallop ceviche, chips, tobiko **\$31**

Charsiu pork belly Kilpatrick oysters

4 **\$23**

6 **\$34.5**

Pasta

Chilli crab linguine **\$36**

Gnocchi, nap sauce, burrata **\$34**

Saffron risotto, grilled marinated eggplant **\$34**

Potato and ricotta ravioli, sambal eggplant and capsicum, walnuts **\$30**

Linguine carbonara **\$30**

Mains

250g Sirloin, mash and veg (gf) **\$46**

Duck breast, prunes and parsnips (gf) **\$46**

Pistachio and mint crusted lamb rack (gf) **\$45**

Pork belly, lentils braised in Zinfandel and guanciale **\$45**

Goldband snapper, Chardy and cream sauce, mash and veg **\$42**

Fremantle octopus, potatoes, chimichurri (gf) **\$39**

Dessert

\$16 each

Almond cake, hazelnut ganache, chocolate cremeux, pistachio & salt toffee (gf)

Strawberry cheesecake, meringue

Pavlova, mango, coconut cream and sea salt icecream

Trio of Southern Forest chocolate bark (gf)

