

ENTREES

Classic soup (G)	10
Poached chicken & vegetable soup (G)	12
Double baked Gruyere soufflé w/ witlof, apple, celery, and watercress salad (V)	14
Spiced quail bisteeya w/ quinoa and preserved lemon salad	15

MAINS

Watermelon salad w/ zucchini flowers, basil, candied hazelnuts and apple vinaigrette (G, V)	14 / 24
Scallop risotto w/ broad bean, prosciutto gremolata	14 / 24
Goats cheese gnocchi, pesto, garden greens and rocket w/ blistered vine tomatoes (V)	15 / 25
Orecchiette with vongole and chorizo	15 / 25
King fish "pizza" w/ avocado, asparagus, coriander, lime and chilli	24
Parmesan crusted pork schnitzel w/ fennel and apple salad	24
Laksa style mussels w/ chilli and coriander (G)	24
Blackened chilli belly of pork w/ Vietnamese salad (G)	24
Lamb Burger w/ tzatziki, grilled onion, Greek romesco	24
Beer battered fish and chips w/ chunky tartare and lemon	24
200g Eye Fillet, Montpellier butter and crispy potatoes (G)	36

FROM THE GRILL

Each of the following items is served with one side dish of your choice

Whole rainbow trout, lemon and toasted almonds	26
350g 1824 Beef rump, peppercorn sauce	34
200g Lamb rump, rosemary jus	30
250g Chicken breast, porcini sauce	28
180g King fish w/ herb crust, lemon	28

SIDES

8 each

Green bean, orange, goat's cheese and watercress salad
w/ garlic croutons

Fries (G)

Steamed kipfler potatoes w/ chive butter (G)

Pea, fennel, mint and parmesan salad (G)

Greek salad (G)

Baby vegetables (G)

DESSERT

Chocolate brownie "Baked Alaska" 14

Passionfruit jelly, mango fool, coconut granita (G) 12

Blackberry and almond tart w/ lemon curd ice cream 12

White chocolate and strawberry salad (G) 12

"Our" New York style cheesecake
w/ apple and rhubarb ice cream 12

(G) Gluten Free (V) Vegetarian
Please ask your waiter for any special requests