



DINNER MENU

Served 5.30 to 9.00pm

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APPETISER

Warm sourdough (v,h)	\$9.50
Pepe saya butter, extra virgin olive oil, sea salt	
Croquetas de jamon	\$12
Saffron mayonnaise, smoky almonds, chilli oil	
Asparagus duo (v,h,gf)	\$17
Onion souboise, wattle seed and cheese crisp, sous vide hen's egg, lemon myrtle	
Salt & pepper squid	\$20
Sweet carrot and chilli slaw, lemon dressing, roquette mayonnaise	
Crispy pork belly (gf)	\$21
Carrot jam, smoked chats, pickled mustard seeds, nasturtium	
House cured smoked duck breast	\$22
Mushroom and chicken tortellini, pickled turnip, mushroom broth, tarragon	
Barbequed octopus	\$24
Green rice, tomato and chilli piko, garlic chips, arugula mayo, olive crumb, lemon	
Oysters	
Natural with a sherry dressing	(3) \$15.50 (6) \$26
Kilpatrick Worcestershire sauce, smoked bacon, tabasco sauce	(3) \$14.85 (6) \$29

MAIN

Pan fried house made potato gnocchi (v,h)	\$28
Roasted pumpkin, red pimento and tomato sauce, grilled zucchini, goat cheese cream	
Chermoula spice chicken supreme	\$33
Potato and parmesan gnocchi, burnt carrot puree, asparagus, chorizo crumb, honey and thyme labneh	
Market fish (h)	\$38
Golden crumbed potato and preserved lemon croquette, char-grilled broccolini, sauce vierge, petite herb and radish salad	
180gm Eye fillet MSA (gf)	\$39
Grilled vegetable, sautéed herbed kipfler potato, confit garlic, choice of red win jus, pink peppercorn jus or mushroom sauce	
'The Royal' crab spaghetti	\$39
Smoky grilled chorizo, heirloom cherry tomatoes, lemon-infused olive oil, garlic and chilli	

ADDITIONAL SIDES

Pepper sauce, mushroom or beef jus (all gf)	\$3
Garden salad (v,gf)	\$8.50
Rustic fries (v,h,gf)	\$9.50
Seasonal greens (v,h,gf)	\$9.50

v - vegetarian | h - halal | gf - gluten free

*All menu items are subject to change according to seasonality and availability. Please note there is a 10% surcharge on Public Holidays



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DESSERT

Crema Catalana (h,gf on request)	\$15
Biscuit wafer, sour plum granita, many berries	
Warmed apple and blueberry tart (h)	\$15
Almond streusel, salted condensed milk caramel, ginger and thyme poached rhubarb, vanilla bean ice cream, apple chip	
Milk chocolate parfait (h,gf)	\$15
Caramelised citrus, pistachio praline, fennel	
Australian cheese plater (v)	\$24
Blue, double brie, cheddar, lavosh, water crackers, quince paste, honeycomb, grapes, soy roasted pepitas	

COFFEE, HOT CHOCOLATE & TEA

Barista made coffee	Small \$4.50
Cappuccino, flat white, latte, espresso, piccolo, long black, iced latte	Large \$5.50
Shot of vanilla or caramel syrup	\$1
Extra shot of espresso	\$1
Chai latte	\$5.50
Hot chocolate	\$5.50
Dilmah t-series loose leaf gourmet teapot	\$5
Brilliant breakfast, earl grey, chamomile, ceylong young hyson green tea, rose with French vanilla, Moroccan mint, Italian almond	

BEVERAGES

Liqueur (30ml)	\$9.50
Chambord	
Frangelico	
Disaronno	
Kahlua	
Licor43	
Paraiso Lychee	
Tia Maria	
Schnapps (apple, butterscotch or peach)	
Fiorente Elderflower	
Baileys Irish Cream	\$10
Cointreau	\$12
Grand Marnier	\$12
Liqueur Coffee	\$16.00
Caribbean, Greek, French, Irish, Jamaican, Roman	

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