

To share, to start

Port Stephens Oysters

Natural 4.5 ea gf

Gin, mint & cucumber granita 5 ea gf

Grilled chorizo & sherry butter 5 ea gf

min 3 per serve

Fried Zucchini feta fritters, tzatziki dip v 16

Saganaki halloumi, pickled cumquat, honey drizzle v 18

Chargrilled split prawns, Pukara Estate lemon & dill olive oil gf 28

Coal roasted & pickled heirloom beets, pistachio tarator, whipped goats feta, cranberry, toasted buckwheat v | vgo 22

Hot smoked salmon & provolone hash brown, pickled fennel, saffron aioli 16

Fried calamari, salsa brava, mild peppers & aioli 18

A little more

Crab linguini, chilli, garlic, tomato, parsley 40

Risotto with asparagus, tomato broth, basil & bocconcini v | vgo | gf 28

Beer battered fish, thick cut chips, lemon & house tartare 36

Market fish, charred asparagus, cherry tomato, piccata gf MP
300g Pinnacle Black Angus scotch steak, pasture fed, MSA 3 MB2+,
thick cut chips & chimichurri 54

La Brasa marinated chicken, freekeh & pomegranate salad, sumac onion
& smoked chicken jus 34

Charcoal roast Riverina lamb rack, heirloom tomato, tabouleh & labneh 52
Fire roast Peri Peri vegan chicken*, heirloom tomato, charred capsicum
& chimichurri vg 30

On the side

Thick cut chips, house aioli v | vgo 12

Cos wedge salad, white anchovy, egg & Caesar dressing 12

Roast pumpkin, goats feta, pine nuts, clove honey v | vgo | gf 12

Mixed leaves, blood orange vinaigrette v | vg | gf 8

v – vegetarian | vg – vegan | vgo – vegan option | gf – gluten free
– Sample menu only

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