

summer dinner menu

1 course \$29 2 courses \$40 3 courses \$52

warm wholemeal sourdough with cultured butter 2

entree

salt and pepper calamari with harissa and coriander aioli

summer heirloom tomato, mozzarella and roast capsicum salad

prosciutto, spanish style salami, melon, olives and crostini

tempura zucchini flowers with ricotta, lemon, smoked tomato and parmesan

octopus, potato, red onion and green onion with lemon dressing

main

handmade potato gnocchi with three cheese sauce and spinach

crispy skin market fish with tomato and jerez vinegar sauce, olives and asparagus

natural cased merguez sausages with roast potatoes, salsa criolla and chimichurri

confit duck maryland with potato puree, hazelnut, orange and watercress salad

beer battered fresh flathead fillets & chips with housemade tartare sauce

chargrilled veal cutlet with sauteed mushrooms, baby spinach and red wine sauce (supplement \$10)

side

wild rocket & parmesan salad 7

steamed greens with lemon pressed olive oil 7

steakhouse chips 7

dessert

french white chocolate and passionfruit creme brulee

70% chocolate fondant with caramel macadamia ice cream

allpress coffee and kahlua tiramisu

selection of cheeses with quince paste and nigella and sesame seed crispbread (supplement \$4)

double chocolate brownies (2) 6