

casual dining menu

freshly baked brioche

lemon olive oil OR whipped garlic butter with pink salt 10

egyptian beetroot hummus with rice crackers 14

hot roasted cashews smoked sea salt and kaffir lime leaves 12

beef carpaccio, garlic aioli, rocket, parmesan, grissini 22

straight cut potato chips - garlic-naise and ketchup 10

oysters natural - over ice with lemon 6pc @ 25

- lime, coriander dressing 6pc @ 25

tempura prawn rice paper rolls

pink ginger, avocado, orange/lemongrass dipping sauce 22

crispy scallop spring rolls

kaffir lime and lemongrass syrup 22

lamb ribs with caramel soy & chilli sauce, asian gremolata 22

Japanese style pork dumplings in ginger, soy, chilli sauce 22

Penne, chicken, rustic tomato passata, soft herbs, pecorino,
lemon oil 24

penne, smoked salmon, white fish, scallops, peas, dill, parsley,
parmesan 30

fish n chips - beer battered or grilled fish of the day,

straight cut fries, tartare sauce

with salad 30 without salad 27

desserts

kaffir lime & coconut pannacotta , spiced strawberries, strawberry ripple ice cream, crisp white chocolate	17
warm chocolate torte with ganache, cacao crumbs, vanilla ice-cream & cream	17
peanut & butterscotch semi freddo , peanut brittle biscuit, caramel, raw caramel ice cream	17
baked manhattan cheesecake , mango & passionfruit coulis, lime cream, blueberries, coconut tuile	17.5
vegan apple granola trifle mango sorbet, berries, almond cake, coconut cream	17

ice-cream

vanilla
chocolate
raw salted caramel

sorbet

mango
raspberry
raw coconut

any 3 scoops 15

cheeses

ashgrove wasabi cheddar	12
coal river camembert	12
king island blue vein	12
heidi farm gruyere	12
king island smoked cheddar	12
3 cheese plate	30
choice of - truffled honey / quince jam / or figs and dates	
all served with - Tasmanian sea salt lavoush crackers	