



BAR
LVL
THREE



S M A L L
P L A T E S

wood fired flat bread 14

*brushed with confit garlic oil,
served with marinated olives and dips (V)*

house made dumplings 19

*prawn garlic and chive with citrus dipping sauce,
fresh herbs and fried shallots*

roasted pumpkin salad 18

*with pomegranate, walnut, red onion, feta and
raspberry reduction (V, GF) (DF without Feta)*

shell fish chowder 19

served with wood fired sour dough

smoked trout 23

*with house made potato crisps, citrus
and parsley salad (DF, GF)*

mini lobster rolls 24

citrus aioli, chives, iceberg

korean style spicy chicken wings 19

with trio of dipping sauces (DF)

prawn tacos 23

*grilled prawns, smashed avocado, biquinho peppers,
slaw, lime and jalapeno aioli*



L A R G E
P L A T E S

confit pork belly 36

*with mojo verde, braised fennel,
pomme mousseline, celeriac chips*

seared scallops 38

*with squid ink risotto, native sea asparagus
and lemon, garlic, chive oil*

flame grilled peruvian spatchcock 34

with cilantro rice, aji sauce

slow cooked lamb shoulder

for 2 people (kleftiko) 75

*with vegetables, pan juices and tzatziki (GF)
(DF without tzatziki)*

florentine t-bone, sliced off the bone

for 2 people 65

*with wild baby rocket, medley of mushrooms,
shaved parmesan and truffle butter (GF)*

chilli clams and honey bugs

with spaghetti 36

*clams, bugs, roasted garlic, lemon, chilli, parmesan
spaghetti with citrus chilli crumbs*



G R I L L

All grills served with polenta chips, truffle and parmesan butter:

350g black angus grain-fed rib eye cutlet 58

500g black angus t-bone 55

250g black angus sirloin 36

300g black angus rump 39

220g chicken breast 32

200g salmon 36



S I D E S

teriyaki glazed pumpkin 10

*kewpie mayo, toasted nori salad,
wasabi peanut crumble (DF)*

shoestring fries 10

with tomato ketchup aioli (V)

sriracha tofu 10

with bok choy and toasted sesame dressing (DF, V)

greek salad 10

mashed potatoes 10

with rosemary and garlic scented olive oil (GF, V)

garlic bread 10

broccolini 10

with citrus chilli crumb

garden salad 10



C L A S S I C S

flame grilled grass fed beef burger 25

*cheese, caramelised onion, lettuce, tomato,
house made burger sauce, pickle and fries*

beef penang curry 25

basmati rice, sambal, raita, roti and mango pickle

crispy korean style chicken burger 25

roasted sesame aioli, pickle asian slaw, fries

spaghetti with choice of sauce 20

*wild mushroom and parmesan cream
slow Roasted tomato napolitano
bolognaise*

panko and parmesan crumbed

chicken breast 25

chips, mixed salad leaves, gravy



D E S S E R T

chocolate fondant, macadamia nut

crumble, ice cream 14

warm apple and berry crumble,

anglaise and ice cream 14

tiramisu, marinated strawberries 14

traditional crème brule, biscotti 14