**To Share/Entrée**

***It's Australian Truffle Season, from Oakhill, VIC***

***Add on to your favorite dish for something special 20.***

***Pan Fried Lamb Sweetbreads,*** *parsnip puree, swiss brown mushrooms 19.*

***3 Freshly Shucked Sydney Rock Oysters,*** *shallot vinegar, lemon 16.*

***Pan Fried Saganaki w/*** *peppered figs (V) 18.*

**Mains**

***Crispy Southern Style Chicken Burger w/*** *siracha mayo, lettuce, pickle, cheese, chips in a brioche bun 18.*

***Vegan Burger w/*** *spiced chickpea patty, cheddar, lettuce, tomato, chips in a brioche bun 18.*

*(100% Plant Based Ingredients)*

***Parmesan Gnocchi w/*** *duck ragu**&**wild mushroom 29.*

***Wild mushroom risotto w/*** *parsley truffle oil (V / GF) 24.*

***Tartiflette w/*** *potato, bacon, confit shallots, thyme, cream, L’Artisan Mountain Man cheese 28.*

***Pan fried Atlantic Salmon,*** *Jerusalem artichoke puree 32. (GF)*

***Sri Lankan Goat Curry w/*** *steamed rice & homemade roti 28.*

***Grilled Wagyu flank steak w/*** *roasted Desiree potatoes & Entrecôte sauce**39. (GF)*

***Soup of the Day*** *12.*

***Pasta of the Day*** *18.*

***Pizza of the Day*** *18.*

***Bake of the Day*** *18.*

**Sides**

***Noisette bread roll served with butter*** *2.5.*

***Seasonal greens / Garden Salad / Chips*** *10each. (Half serve 5each)*

***Chicken Parma Mondays*** *w/ Chips & Salad 28.*

***Minute Wagyu Steak Sandwich Tuesdays*** *w/ Caramelized Onion, Dijon Mustard & Chips 28*

***Beer Battered Fish & Chips Wednesdays****w/ Garden Salad & Tartare Sauce 28.*

***Veal Schnitzel w/ Wild Mushroom Sauce & Chips Thursdays*** *32.*

***Roast of the Day Fridays***

*Rotating weekly 28.*

