



### To Share/Entrée

*Beetroot & Vodka cured gravlax w/ roasted beetroot, stracciatella, salmon caviar 22.*

*3 Freshly shucked Sydney Rock oysters, shallot vinegar, lemon 16.*

*Lamb brain nuggets w/ creamed charred leeks & pickled grapes 18.*

*Pan fried scamorza (Italian Saganaki) w/ peppered figs, walnut & honey toast (V) 18.*

### Mains

*Baked cauliflower w/ béchamel gratin 19. (V)*

*Pork Tonkatsu Matcha Burger w/ Japanese mayonnaise, slaw, teriyaki sauce, mint & coriander with a side of chips 18.*

*Vegan Burger w/ spiced chickpea patty, brioche bun, cheddar, lettuce, tomato & chips 18.  
(100% Plant Based Ingredients)*

*Chicken tortellini w/ Cime de Rapa 24.*

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

*Paroo Kangaroo Tail pie, Shitake ketchup, rocket with walnut and white truffle dressing 24.*

*Pan fried Rockling, roasted sweet corn puree, crispy kale 34. (GF)*

*Red Thai prawn curry, green beans, coconut rice, homemade roti 27. (GF- w/ No Roti)*

*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)*

*Parma Mondays*

*w/ Chips & Garden Salad 28.*

*Beer Battered Fish & Chips Wednesdays*

*w/ Garden Salad & Tartare Sauce 28.*

*Roast Pork Fridays*

*w/ Roasted Potatoes, Seasonal greens, Gravy  
& Apple Puree 28.*

