

1 Course 16.9 | 2 Course 19.9 | 3 Course 21.9

## Starters

### HEIRLOOM TOMATO BRUSCHETTA

toasted sourdough, basil (VG) (CBGF)

### SALT & PEPPER CALAMARI

lemon, bronze fennel, squid ink mayo (CBGF)

### CONFIT GARLIC & CHEESE COB LOAF

mozzarella, parmesan (V)

### GRILLED HALLOUMI

watermelon, lemon balm, aged balsamic (GF) (V)

### SOUP OF THE DAY

please ask server

## Mains

### RISOTTO VERDE

broccolini, peas, spinach, parmesan (CBVG) (GF)

### CHICKEN PARMA

Napoli, ham, mozzarella, house salad, skin on fries

### 1/4 ROAST CHOOK

chimichurri, broccolini, lemon (GF)

### CHICKEN CAESAR SALAD

croutons, bacon, parmesan, cos (CBGF)

### 150G PORTERHOUSE MBS2+, THOUSAND GUINEAS

house salad, red wine jus, garlic butter, skin on fries (GF)

### BEER BATTERED ROCKLING

tartar, house salad, lemon, peas, skin on fries (CBGF)

### SEAFOOD PAPPARDELLE

calamari, rockling, mussels, prawns, tomato sugo, pickled chili

### CALAMARI SALAD

cos, peas, cous cous, fennel, capers, pickled onion, lemon, olive oil (GF)

## Dessert

### CAKE OF THE DAY

### TRIO OF ICE CREAM

GF – Gluten Friendly | CBGF – Can Be Gluten Friendly | V – Vegetarian | VG - Vegan



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