EVENING HIGHLIGHTS

Available 5pm - 9pm

MAINS

Pan fried duck breast with Pak-choi, baby corn, shitake mushroom tempura, plum glaze (low in gluten, low in dairy) 40

Crispy skin barramundi fillet with sweet potato & feta gratin, sautéed greens with Dijon mustard cream sauce, fresh dill, tomato (low in gluten) **42**

Slow braised beef cheek with garlic mash, savoy cabbage, smoked bacon (low in gluten) **40**

Pan fried salmon with turmeric potato, broccolini flowers, baby turnip, broad beans, chilli, salsa verde (low in gluten, low in dairy) **42**

Seafood linguini with soft herbs, bound in a white wine citrus cream sauce **38**

Char grilled cauliflower steak with roast baby pepper filled with wild mushrooms and herbs, spinach & vegetable terrine (low in gluten, low in dairy) **36**

Roast supreme of chicken with pea puree, duck fat potato, baby carrot with pickled grapes, tarragon jus (low in gluten, low in dairy) 38

250g Black Angus sirloin MB2+ served with grilled tomato, crispy fries, broccolini. Your choice of mushroom or peppercorn sauce, or garlic butter **50**

SIDES

Crispy fries (low in gluten, low in dairy) **15**

Smooth potato puree (low in gluten) **15**

Steamed broccolini with roast macadamia nut crumble (low in gluten, contains nuts) **15**

Rocket, pine nut and parmesan salad with salsa verde (low in gluten, contains nuts) **15**

Roast vegetables (low in gluten, low in dairy, v) **15**

DESSERTS

Pistachio pavlova with fresh strawberries and cream (low in gluten) **16**

Bombe Alaska with green tea and vanilla ice-cream, mango coulis (gluten free) **16**

Warm blueberry frangipane tart, sour cream, vanilla ice-cream, blueberry compote **16**

Warm chocolate pudding, dark chocolate sauce, vanilla ice-cream **16**



EVENING HIGHLIGHTS

Available 5pm - 9pm

STONE BAKED PIZZA

All pizzas served on a tomato base with our own mix of mozzarella and cheddar (BBQ chicken served with BBQ sauce, Garlic served with confit garlic puree) - choice of 10 inch or 12 inch

	10 inch	12 inch
Garlic pizza (v)	14	18
Confit garlic puree, mozzarella		
and cheddar cheese, chopped		
chives		
Napoli and cheese (v)	14	18
Tomato sauce base with our		
own mix of mozzarella		
and cheddar		
Margherita (v)	23	26
Sliced tomato, bocconcini, basil		
pesto		
Vegetarian (v)	24	28
Fresh thyme, mushroom,		
capsicum, black Kalamata olives, wild rocket, basil oil		
Hawaiian	24	28
Shredded ham, pineapple,	24	20
BBQ chicken	25	29
BBQ sauce, mushroom, chicken,	25	29
smoked bacon, fresh corn,		
spring onion		
Tandoori pizza Spanish	25	29
onion, capsicum, Tandoori		
chicken, mint yogurt, coriander		
Really hot and spicy	25	29
Habaneros, pepperoni, Spanish		
onion, capsicum, jalapenos		
Portofino Pepperoni,	25	29
mushroom, capsicum, black		
Kalamata olives, bocconcini,		
basil oil		
Pepperoni Sliced pepperoni,	25	29
mozzarella, cheddar cheese		
Capricciosa Mushroom,	24	28
ham, olives, anchovies,		
parmesan		

Four meats Pepperoni,	25	29
shredded ham, smoked bacon,		
cabanossi		
Garlic prawn Confit garlic	25	29
puree, Spanish onion, prawns,		
feta, spring onions		
Smoked paprika mince	25	29
Caramelised onion, smoked		
paprika mince, bacon, sour		
cream, shallots		
Char Siu pork Spanish onion,	25	29
Char Siu pork, shallots, fresh		
chilli on the side		

STONE BAKED SOURDOUGH VEGAN PIZZA

Pizzas served on a tomato base with vegan cheese - 10 inch or 12 inch

Vegan garlic Confit garlic, vegan cheese, chopped chives	18	22
Vegan Margherita Sliced tomato, vegan cheese,	25	29
basil pesto Vegan vegetarian Vegan cheese, fresh thyme, mushroom,	25	29
capsicum, olives, wild rocket, basil oil Vegan olives and	25	28
mushroom Vegan cheese, mushrooms, Kalamata olives Vegan Napoli and cheese	18	22
Tomato sauce base, vegan cheese	-3	

Stone baked low gluten base pizza served

with our own mix of mozzarella and cheddar - 10 inch only

½ & ½ add **3**Additional toppings **3 ea**Low gluten bases **5 ea**



Although every precaution has been taken to ensure that these dishes are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, sesame seeds, lupin and nut products.