

BREADS

CARAMELISED GARLIC
toasted sourdough, butter & Maldon sea salt (4) 8

FRESH BAKED PARMESAN
and herb garlic bread (1) 3.50

EGYPTIAN DUKKAH
olive oil, torn wood fired bread roll (8) 8

WOOD FIRED ITALIAN CIABATTA ROLL
with olive oil (1) 2.50

TO SHARE

WARM FLAT BREAD
with garam and fetta dip 9

MARINATED OLIVES
caper berries, rosemary, chilli 7

CHILLI JAM BRUSCHETTA
with cooked prawn, avocado, pickled cucumber (3) 14

PORCINI MUSHROOM ARANCINI
parmesan crumbs, saffron aioli (5) 12

STICKY ASIAN CARAMELISED CHICKEN WINGS 15

DUCK RILLETTE
onion jam, beetroot relish, cornichons 13

SALAD

QUINOA & MOROCCAN SPICED PUMPKIN
roasted hazelnuts, pomegranate 16

CHICKEN CAESAR SALAD
poached egg, anchovy, aioli 12

CHARGRILLED SALMON FILLET
asparagus, pink grapefruit, cumin yoghurt 18

PASTA

SAUTEED POTATO GNOCCHI
braised beef cheek, jerusalem artichoke, bacon 24

CONFIT DUCK RISOTTO
sweet peas, pearl onions, beetroot relish 22

PRAWN LINGUINE
with mussels, calamari, lemon salsa, chilli 23

PIZZA

ITALIAN STYLE , THIN AND CRISPY

Chorizo, fresh tomato, caramelised onion 12

Marinated prawn, sun dried tomato salsa, spanish onion 15

Spiced pumpkin, high valley feta, pine nuts 12

SEAFOOD

FRENCH WINTER BOUILLON
sautéed prawns, saffron aioli, crostini 24

CRISPY SKIN SALMON
potato salad, shaved asparagus, fennel, saffron aioli 28

PARMESAN CRUMB BARRAMUNDI
french fries, aioli, lemon 22

LUNCH 12PM - 3PM

DINNER 5:30PM - LATE

NO MENU VARIATIONS

MAINS

250GM SCOTCH FILLET

prawn and truffle salt butter, french fries, jus 32

FRENCH BISTRO STYLE CHICKEN CUTLETS

riesling, mushroom, bacon, creamy mash 28

BEEF BURGER

brioche, onion jam, cheese, pickles, french fries 17

ROASTED LAMB RUMP

potato gratin, golden shallots, tomato 31

DESSERT

STICKY DATE PUDDING

shortbread, salted butterscotch sauce, vanilla bean ice cream 13

TIRAMASU

with candied almonds 10

SAUTERNE CREME BRÛLÉE

crisp tuile, fresh raspberries 12

'GOOEY' BELGIAN DARK CHOCOLATE FONDANT

with berry ice cream 14

TOBLERONE MOUSSE

fresh berries, poppy seed nougatine 10

AFFOGATO

espresso, vanilla bean ice cream, Baker Williams butterscotch or cafe liqueur 15

CHEESE PLATE

Iranian fig compote, balsamic walnuts, lavosh, choose french brie, welsh caerphilly or stefan blue
1 cheese 10 2 cheese 15 3 cheese 20

No individual split bills. 10% surcharge applies on public holidays.
We do not accept AMEX. 1.5% surcharge on MasterCard & Visa.

As all menu items are cooked to order, we would like to make you aware that a delay may occur during peak periods.

All our menu items may contain garlic and/or wheat & nuts; if you have any dietary restrictions or requirements, please indicate to staff.
While all care is taken, we accept no responsibility.

SIDES

ROASTED DUTCH CARROTS

coriander, sesame seeds 9

SEASONAL VEGETABLES

with olive oil 8

CREAMY MASH

with truffle oil 10

WEDGED BABY COZ

red witlof salad, nut crunch, sherry vingerette 6

FRENCH FRIES 6

LITTLE PEOPLE

INCLUDES DRINK & ICE CREAM

PIZZA

Chicken & cheese 15

PASTA

Cheese, homemade tomato sauce 15

MINI STEAK

with fries or salad, sauce 15

CHICKEN SCHNITZEL

with fries or salad, sauce 15