

First

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| House Sourdough bread, extra virgin, and cultured Butter | V/NF | 5 |
| Seared local scallops with Parma crudité and house aioli | DF/GF/NF | 20 |
| Salmon gravalax, fennel and courgette frittata, horseradish | GF/V/NF | 21 |
| Croquetas of prosciutto and manchego, Mojo verde sauce | | 18 |
| Grilled chorizo on a bruschetta, organic peas tendril | GF/DF/NF | 19 |
| Berkshire pork belly slow Roasted, rhubarb and apple Martini | GF/DF/NF | 19 |
| Patatas Bravas pan tossed potatoes with spicy sauce | V/GF/DF/NF | 13 |
| Prosciutto di Parma 18 months, olives, and bread | GF/DF/NF | 26 |
| Pan fried haloumi, beets, watercress, and beetroot dressing | GF/V | 17 |

Second

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| House made pasta with the sauce of the day | V/NF | 26 |
| Carnaroli Risotto with sautéed field mushrooms and kale | GF/V/NF | 29 |
| Duck breast pan tossed in Calvados, pear rosti, eschallots | GF/DF/NF | 32 |
| Free range Chicken Supreme dusted in dukkha and lemon | GF/DF/NF | 32 |
| Fresh Fish of the day | | MP |
| Pan tossed then oven roasted with extra virgin | GF/NF/DF | |

the chicken and the fish include a choice of side and a sauce

Condiment Sauces

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|--------------------|----------|----------------------------|----------|
| Roquefort Cognac | NF/GF | Romesco Chilli and Almonds | GF/DF |
| Shiraz Beef Jus | NF/GF/DF | Roasted Garlic Aioli | GF/DF/NF |
| Horseradish Relish | GF/NF/DF | Scented Apple | GF/Df/NF |

Grilled and Slow Roasted

GF/DF/NF

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|---------------------------------|---------------|-----------|
| Black Angus Rib eye on the bone | 400gr | 59 |
| Black Angus fillet tenderloin | 250gr | 49 |
| Black Angus Tomahawk | 1-2 KG | MP |
| Suckling Lamb, 6 hours | 400gr portion | 52 |
| Suckling pig, 11 hours | 400gr portion | 49 |

All meats include a choice of side and a sauce

Sides

9

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| Hand cut fresh local sweet potatoes chips | GF/DF/NF |
| Field mushrooms "trifolati" sautéed | GF/DF/NF |
| Dutch Yellow potatoes roasted in herbs and garlic | GF/DF/NF |
| Tomatina of fresh Roma tomatoes, capers, and oregano | GF/DF/NF |
| Arucola Salad, crispy prosciutto and parmesan scales | GF/NF |
| Pan fried Haloumi and beets salad | GF/NF |

Our Meats are all 100% Australians, not injected or infused, hormone and antibiotic free, free range and food traceable.

We buy our purebred Angus cuts from Fitzroy Meats Rockhampton (QLD) and Cape Grim Meats in Lidcombe (NSW).

The Lamb is supplied by Milly Hill Farm (NSW) and the Pig cut and whole are supplied by Mirrabooka Farm (NSW) and Bangalow Sweet Pork (NSW). The poultry are supplied by Elgin Valley Farm (QLD).

The fish products are supplied by Brisbane and Mooloolaba Fish Markets.