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SMALL PLATES

WARM OLIVES 10

Marinated with Rosemary, Garlic & Citrus

WARM FOCACCIA, WHIPPED RICOTTA 13

Hot Honey, Extra Virgin Olive Oil, Sea Salt

CROQUETTES 13

House made Potato Croquettes, Mozzarella, Herbs & Mayo

SALT & PEPPER SQUID 19

Served w/Rocket, Lemon Mayo

SEARED SCALLOPS 3PCS GF 22

Served w/Cauliflower Puree

SOUTHERN FRIED CAULIFLOWER BITES GF 16

Crunchy Cauliflower served with Kewpie Mayo



MAINS

MEDITERRANEAN FETTUCCINE VG 29

Kalamata Olives, Semi-Dried Tomatoes, Garlic, Onion, Capsicum, Baby Spinach, Parmesan

SEAFOOD SPAGHETTI 36

Prawns, Clams, Mussels & Baby Octopus, Tossed with Garlic, Parsley, Lemon & Extra Virgin Olive Oil

TUSCAN SPICED CHICKEN BREAST GF 34

Tuscan-Spiced Chicken Breast, Seasonal Root Vegetables & Creamy Mushroom Sauce

PAN-SEARED SALMON GF 35

Sesame-Crusted Salmon, Tangy Crushed Potatoes, Chives, Shallots, Dried Olives & Lemon Butter Caper Sauce

CLASSIC LAMB SHANK GF 34

Slow-Cooked Lamb Shank, Garlic Mash, Root Vegetables & Red Wine Jus

300GM PORTERHOUSE STEAK 38

Herb-Rubbed Porterhouse, Beer-Battered Chips, Garden Salad & Red Wine Jus

SIDES

CHIMICHURRI POTATOES GF, VG 13

Herb Chimichurri, Roasted Potatoes

CAULILINI SALAD GF 13

Romesco, Almonds, Parmesan

ROCKET & PEAR SALAD GF, VG 12

Walnuts, Parmesan & Balsamic Dressing

FURIKAKE FRIES 13

Sea Salt, Furikake Seasoning, Aioli

GREEK SALAD GF 14

Tomato, Cucumber, Onion, Feta, Olives & Oregano Dressing

Please inform our staff of any allergies or dietary requirements. We cannot guarantee the absence of allergens as food is prepared in a shared kitchen.

DESSERTS

PISTACHIO TIRAMISU 18

APPLE CRUMBLE 16

COCKTAILS

MARGARITA 20

Tequila, Lime, Triple Sec, Salt Rim

WHISKY SOUR 19

Whisky, Lemon, Sugar, Foam

PASSIONFRUIT MARTINI 19

Vodka, Passionfruit, Vanilla, Citrus

CLASSIC NEGRONI 20

Gin, Campari, Vermouth

MOJITO 18

White Rum, Mint, Lime, Soda

ESPRESSO MARTINI 20

Vodka, Coffee Liqueur, Espresso, Sugar

ELDERFLOWER / APEROL SPRITZ 18

Prosecco, Soda, Elderflower or Aperol

WINE/BEERS

Storm Bay Pinot Noir Coal River Valley TAS 18/70

Continental Platter Shiraz Barossa Valley SA 17/65

Audrey Wilkinson Chardonnay Hunter Valley NSW 16/60

Days & Daze Pinot Gris SA 16/65

Quin Rose' Barossa Valley SA 18/70

Puncheon Prosecco King Valley VIC 13/65

Stone & Wood, Peroni Red, Great Northern, Hahn Dry (GF) 10

DRINKS	MOCKTAILS
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Sparkling Water 6

Chinotto 6

Coke 6

Coke Zero 6

Sprite 6

Blood Orange 6

Virgin Mojito 10

Passionfruit Fizz 10