

LUNCH + DINNER 1130 – LATE

STARTERS

FRESH CIABATTA \$7.5
balsamic + talbot grove olive oil

OLIVES [v] [gfo] \$9

GARLIC + CHEESE FLAT BREAD \$10
garlic butter, mozzarella
[v] [gfo]

SMOKED MOZZARELLA + SAFFRON ARANCINI \$14
aioli [v]

CHORIZO \$15
grilled chorizo, fresh lime [gfo]

SALT + PEPPER SQUID \$15
fried local squid, lemon aioli

CAPRESE SALAD \$15
buffalo mozzarella, roma tomato, basil
+ fig vincotto [v] [gfo]

CHICKEN, VEAL + PISTACHIO MEATBALLS \$15
tomato sugo + pesto

TASTING PLATE \$27
polenta chips, arancini, olives, fresh mozzarella, balsamic mushrooms, marinated peppers, chorizo, jamon

SIDES

ROCKET, PEAR + PARMESAN SALAD [v] [gfo] \$10

CHIPS \$9
house seasoning [v] [gfo]

GREENS + GARLIC \$9
sautéed brussel sprouts, beans, peas + butter [v] [gfo]

GARDEN SALAD [v] [gfo] \$10

SALADS

CAESAR \$18
candied bacon, anchovies, baby cos, poached egg, parmesan + croutons [gfo]

add chicken + \$4 or
house smoked salmon + \$6

ROASTED PUMPKIN, BEETROOT, FETTA + SMOKED ALMOND \$21
spinach, seeds + red wine dressing [v][gfo]

SMOKED SALMON NICOISE \$24
olives, potato, tomato, green beans, boiled egg + lemon dressing [gfo]

PASTA

RICOTTA + SPINACH RAVIOLI [E] \$16
rocket, brown butter, walnut + sage [v] [M] \$24

CHILLI CRAB [E] \$18
spanner crab, chilli, garlic, basil, [M] \$28
fresh tomato squid ink spaghetti, [gfo]

MUSHROOM RISOTTO \$24
mixed mushroom, porcini, truffle oil
mascarpone + parmesan [gfo]

LAMB RAGOUT \$25
slow cooked lamb, rigatoni, basil
+ parmesan [gfo]

SEAFOOD LINGUINI \$29
local prawns, scallops, fish + squid, chilli,
white wine + garlic [gfo]

SPAGHETTI CARBONARA \$25
bacon, egg + parmesan sauce, sautéed
mushrooms, truffle oil

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		GRILL	PIZZA	
FISH OF THE DAY		\$MP	CHILLI PRAWN + SQUID	\$25
caponata + orange vincotto			local prawn + squid chilli, garlic aioli, rocket	
SCOTCH FILLET		\$36	BBQ CHICKEN	\$24
300g fillet steak, kipfler potato, peas, brussel sprouts + speck, smoked almond, jus [gfo]			bbq chicken, chilli onion, capsicum, spinach, goats feta	
MT BARKER CHICKEN BREAST		\$28	FIG JAM	\$24.5
prosciutto, roasted sweet potato puree, green beans + jus			jamon, blackened pear, onion jam, gorgonzola, black fig balsamic	
VEAL SCHNITZEL		\$30	PEKING DUCK	\$26
pancetta + mushroom pappardelle, tomato sugo, brown sage butter			bbq duck, peppered zucchini peppers, spring onion, hoisin, fried shallots	
CRAYFISH		\$39	MARGHERITA	\$20
salad + house seasoned chips			italian buffalo mozzarella, roma tomato, basil	
		BURGERS + BAR FOOD	NEW YORKER	\$20
YABBA CHEESE BURGER		\$19	mixed pepperoni + two cheese	
beef patty, smoked cheese, relish + salad			MATILDA	\$21
STEAK SANDWICH		\$19	caramelised peppered pineapple, ham, roma tomato	
caramelised onion, tomato, rocket, dijon mustard, aoli + hand cut chips			JACKSON	\$22
BEER BATTERED FISH		\$20	honey-soy chicken breast, peppers, sesame seeds, fried shallots, chives	
today's catch, hand cut chips, tartare sauce + dressed leaves [gfo]			YABBA DABBA	\$24.5
AVOCADO SMASH		\$17	pork + fennel sausage, piquillo peppers, red onion, basil	
tomato, avocado, persian fetta, fig vincotto [available until 3pm]			FUNGHI	\$23.5
BACON + EGGS		\$17.5	garlic mushrooms, avocado, spinach, white sauce	
bacon + free range eggs cooked your way [available until 3pm]			SPANISH	\$23.5
			house chorizo, salami, ham, mozzarella	
[v] vegetarian			HAWAIIAN	\$21
[gfo] gluten free option			smoked ham, pineapple, mozzarella	
			GENESTA	\$23
			grilled peppered zucchini, red onion, piquillo peppers, marinated artichoke, fresh ricotta	
please inform your waiter if gluten free option required			$\frac{1}{2}$ + $\frac{1}{2}$ PIZZA	\$2.5
			GLUTEN FREE BASE	\$3