



SPEAKER'S CORNER

Small Plates

Artisan Bread Basket Sonoma Sourdough Bread Lavoche Focaccia Aged Balsamic	14
Pacific Shucked Oyster Shallot Sherry Vinegar Watercress	5.5ea
Salt and Pepper Squid Soy Wasabi Dressing (DF)	18
Chicken Malai Tikka Saffron Yoghurt Red Radish (NF)	18
Grilled Lamb Skewers Hummus Pomegranate Salad	20
Garlic Shrimp and Chorizo (DF)	16
Steak Cut Fries Potato Wedges	12

Large Plates

Gourmet Wagyu Beef Burger	28
Fish and Chips Battered Flathead Fillet Steak Cut Fries House-Made Tartar Sauce	30
Anti-Pasto Platter for Two	28
Iberico Ham Wagyu Bresaola Smoked ASC Tasmanian Salmon Buffalo Mozzarella Pickled Vegetables Kalamata Olives Semi Dried Tomatoes Garlic Croutons (S)	

Australian Cheese

Served with Homemade Crackers & Quince Paste	
King Island Black Label Brie Milky Flavour Faint Aroma of Mushroom Ripened	18
King Island Blue Natural Rind of Blue and White Mould Mild Creamy Texture	18
Maffra Aged Rind Cheddar	18
Selection of Three	38

Allow us to fulfil your dietary requirements - please let one of our staff know if you have any special dietary restrictions, food allergies or food intolerances.

V. Vegetarian GF. Gluten Free DF. Dairy Free NF. Nut Free EF. Egg Free P. Pork
S. Sustainable Seafood * Healthy Choice | 15% service charge will be added to the final bill on public holidays