



APPETISER

ARTISAN BREAD BASKET SOURDOUGH LAVOCHE CIABATTA	14
THAI LAKSA MIXED SEAFOOD SOBA NOODLE SPRING ONION RED CHILLI (*, GF, DF)	19
HOUSE SALAD QUINOA PUMPKIN AVOCADO FETA NUTS POMEGRANATE SEEDS (*, GF, V)	24
SALT AND PEPPER SQUID SOY AND WASABI DRESSING (DF)	26
SPICED CAULIFLOWER BEET YOGHURT TOASTED NUTS & SEEDS SEAWEEED OIL (GF)	26
PUY LENTIL ZUCCHINI FLOWER FRITTERS TOMATO RELISH MINT PUREE (GF, VEGAN)	27
TANDOORI CHICKEN MEDLEY TOMATOES MINT YOGHURT (GF)	28
SPICED LAMB MEAT BALLS MACADAMIA TABBOULEH HUMMUS (GF, DF)	28
CRUDO OF COBIA KINGFISH RADISH CORIANDER CHILLI AIOLI (GF, DF)	28
CLASSIC CAESAR SALAD GRILLED CHICKEN SMOKED SALMON TIGER PRAWNS (P)	27 29 29
HILLTOPS BOOROWA FARM FREE RANGE POACHED EGGS HEIRLOOM TOMATOES AVOCADO FETA SOURDOUGH TOAST (V)	28
STEAK CUT FRIES POTATO WEDGES	12

LARGE PLATES

GOURMET BURGER CHOICE OF WAGYU BEEF ASC TASMANIAN SALMON GRILLED CHICKEN LETTUCE TOMATOES AGED CHEDDAR ONION FRIED EGG BACON GHERKIN AVOCADO (P)	28
CHICKPEA AND CORIANDER WRAP HARISSA YOGHURT MEDITERRANEAN SLAW (V)	28
TRADITIONAL CLUB SANDWICH BACON GRILLED CHICKEN EGG LETTUCE TOMATOES (P)	28
FLAT IRON STEAK SANDWICH BBQ RELISH CHEDDAR BEET SALAD	28
FISH AND CHIPS BATTERED FLATHEAD FILLET STEAK CUT FRIES HOUSE-MADE TARTAR SAUCE (NF)	30
NASI GORENG JASMINE RICE PRAWNS CHICKEN SATAY FRIED EGG CHILLI SAMBAL (DF)	36
FRESH PASTA WHITE KIDNEY BEANS ESCAROLE LASAGNA SHEETS SUMMER ZUCCHINI SAUTÉ KALE WHITE BEANS GRANA PADANO (NF)	38
FRESH LINGUINI SEAFOOD TIGER PRAWNS SCALLOPS SQUID TOMATO MEDLEY CHILLI BUTTER (NF)	39
BUTTER CHICKEN MASALA SAFFRON RICE GARLIC NAAN (NF)	39
ANTI-PASTO PLATTER FOR TWO FOUR (S) SERRANO HAM WAGYU BRESAOLA SMOKED ASC TASMANIAN SALMON BUFFALO MOZZARELLA PICKLED VEGETABLES KALAMATA OLIVES PERSIAN FETA SEMI DRIED TOMATOES GARLIC CROUTONS	24 38

*SANDWICHES SERVED WITH A CHOICE OF STEAK CUT FRIES OR A MIXED LEAF SALAD
GLUTEN FREE DEEK'S QUINOA BREAD AVAILABLE FOR ALL SANDWICHES*

DESSERT

STRAWBERRY GRANITA STRAWBERRY CHANTILLY MACERATED STRAWBERRIES VANILLA MERINGUES (GF, NF)	19
DARK CHOCOLATE AND SALTED CARAMEL LAVA MOUSSE PISTACHIO MACARON PISTACHIO ICE CREAM RASPBERRY JELLY ORANGE CRISP (GF)	19
PEACH MELBA MOUSSE RASPBERRY CRISP (GF, NF)	19
VALRHONA GUANAJA AND MANJARI ORANGE SHORT BREAD CRUNCHY DULCEY PEARLS LIME CHEESECAKE PASSIONFRUIT JELLY (NF)	19
ALMOND MILK CHIA SEED PUDDING BEETROOT BLACK SESAME VEGAN YOGHURT SUMMER BERRIES ALMOND BREAD (VEGAN, GF)	19
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