



Chef's Specials

CHEF'S BOARD - \$35 (V OPTION AVAILABLE)

Gypsy smoked Byron Bay ham, mortadella, grapes, Lavosh crackers, quince paste, vintage cheddar, pickled cucumber, marinated olives, pear

ZUCCHINI WILD RICE STUFFED

BULLHORN PEPPERS (VG) (GF) - \$23

Toasted mixed seeds, sweet potato shavings, fresh mint, parsley, button mushrooms, maple turmeric tahini sauce

CHARGRILLED BABY OCTOPUS - \$19

Fried chorizo, herbs, white bean puree

PRAWN RISOTTO (GF) - \$26

Cherry tomato, baby spinach, chilli, fennel butter

ROAST PORK PORCHETTA STUFFED - \$32

Italian sausage, roasted chat potato, roast carrot, charred broccolini, apple gravy

ROAST LAMB RUMP (GF) - \$34

Braised lentils, beetroot, fried Brussels sprouts, kale, mint, goats cheese

MEDITERRANEAN PIZZA (V) - \$23

Roast peppers, Spanish onion, zucchini, baby spinach, black olives, bocconcini, drizzled with a hazelnut pesto

APPLE BERRY CRUMBLE - \$13

Served with vanilla ice cream

(V) VEGETARIAN | (GF) GLUTEN FREE | (VG) VEGAN