

B I T E S

Patatas Bravas	9
house cut & thrice cooked fries, spiced sugo, aioli, smoked paprika (v,gf)	
Spicy Smoked Chicken Ribs	9
house barbeque sauce (gf)	
Sevens Creek Wagyu Tacos (4)	22
spicy salsa, grilled corn, cucumber grilled capsicum, chimichurri	
Roast Beetroot Arancini	15
punchy gorgonzola sauce (v, gf available)	
Pulled Pork Soft Shell Taco	5 ea
chilli pickled cabbage, jalapeno mayonnaise (gf available)	
Wild Mushroom Tortellini	12
mushrooms, thyme, truffle oil, white cream sauce (v)	
House Cut & Thrice Cooked Fries	8
aioli (v,gf)	
Warm Winter Greens	12
lemon butter, goats chevre, almonds (v,gf)	
Roasted Cauliflower Salad	15
green beans, currants, goji berries, quinoa, tahini yoghurt (v,gf)	
Sicilian Prawns	15
tiger prawns, roasted cocktail tomatoes, olives (gf)	

G R A Z I N G

Cured Meats, Mt Zero Olives & Pickles	12
grilled foccacia bread	
Smoked Salt Edamame (v,gf)	5

S L I D E R S

Soft Shell Crab Slider	9.5 ea
kimchi, chilli mayonnaise, coriander	
Chipotle Beef Slider	6.5 ea
beetroot relish, american mustard, pickled cucumber	
Crumbed Taleggio Slider	6.5 ea
roast pumpkin, aioli, onion jam (v)	
Gluten free available	

Can't decide? Let us take care of it for you!
Just ask **'Feed Me'** and we'll
for the **serve up**
a selection of our favourite dishes.* \$42p.p.
*minimum 4 pax

C H E E S E

Arrigoni Taleggio Italy	9
Forum d'Ambert Monarc France	9
Cave Aged Cheddar England	10
accompanied with our quince paste, crackers & fruit	

L A R G E R

Pan Fried Gnocchi	20
sweet potato, sage burnt butter, lemon, pine nuts, goat's chevre (v)	
Roast Pumpkin & Freekeh Salad	16
goats cheese, caramalised onion, pomegranate, mint, carrot puree, almonds (v)	
Sticky Plum Pork Ribs	24
pan fried asian greens (gf)	
250g Scotch Fillet Steak	32
potato dauphinoise, honey & thyme carrots, red wine and shallot garlic butter, honey mustard (gf)	
Crispy Skin Ocean Trout	25
asparagus, spinach, cocktail potatoes, zucchini ribbons, dill & lemon butter (gf)	
Slow Braised Lamb Shoulder	23
twelve hour braised lamb shoulder, spiced cous cous, almonds, currants, green chilli yoghurt	

S P E C I A L

Pan Seared Lamb Rack	29
parsnip & cauliflower puree, pomme duchesse, heirloom carrots	

S W E E T E R

Ginger and Date Pudding	14
salted butter caramel, fried icecream	
Winter Dessert Taste Plate	14
boysenberry & rhubarb crumble, red wine poached pear, vanilla bean ice cream (gf)	
Chocolate Lava Cake	9
vanilla bean ice cream, raspberry coulis (gf)	