

## *Bread and Dips*

**bread plate** – pissaladiere of brioche, herb focaccia, olive and potato roll with dukkah and olive oil - **8.5**

**dip plate** - hummus, baba ghanouj, red berber bean, carrot and cumin dips - **15.5** (v)

## *Starters*

**lamb kibbeh**, yoghurt tahini sauce, coriander and sumac- **15.5**

**beef carpaccio** – served with armagnac dressing, crispy capers, parmesan cheese and anchovies – **17** (c)

**charcuterie plate** - duck liver pate, rabbit rilette, sliced prosciutto, air dried beef, pickalili chutney and crusty bread - **22.5**

a **plate of mixed seafood**, oysters, prawns, cured salmon, soft shelled crab and whitebait– **24**

**oysters**: natural or mirin dressing - 1/2 doz / doz - **18 / 32** (c)

crispy **soft shelled crab** with mixed leaves and chilli lime mayo- **23**

poached **salmon roulade**, sweet mustard dressing, baby leaves – **14.5** (c)

## *Salads*

**gorgonzola and walnut crostini**, roast beetroots and shallots with mixed leaves- **16** (v)

roast **sweet potato**, shaved goats cheese, baby spinach, caramelized Spanish onion in balsamic dressing - **17.5** (vc)

**rocket**, parmesan and **pear** salad - **12.5** (c)

## *Soups*

**mussels** cooked in white wine, garlic and cream – **22** (c)

**pea and ham hock soup**, croutons- **12.5**

**moroccan soup** with lentils, chick peas, kidney beans, dollop of yoghurt, fresh coriander, thick cut rustic bread – **13** (v)

(c) coeliac friendly

(v) vegetarian friendly

*“Eating is touch carried to the bitter end” - Samuel Butler*

## *Signature share dishes*

**bouillabaisse** - crab, king prawns, green prawns, mussels, mullock fish and squid in a saffron infused tomato seafood broth, served with crusty bread and rouille - to share - **69**

**paella** - prawns, squid, spring bay mussels, chicken, pork belly, chorizo bound with saffron rice - to share – **49** (c)

**cassoulet** - slow cooked white beans with pork belly, Toulouse sausages, and confit duck– **44**

## *Pasta & Rice*

**pappardelle pasta**, ricotta, asparagus, baby spinach, lemon cream sauce - **small / large - 17 / 22** (v)

potato **gnocchi** with ox tail ragout, green olives and green peas. - **small / large - 17 / 22**

**risotto** of swiss browns porcini and field mushrooms with rocket - **small / large - 17 / 22** (v)

## *Char grilled, Sautéed & Seared*

**salmon** fillet, mustard potatoes, crispy bacon and rocket – **28** (c)

boned and roast **chicken**, lemon roast potatoes, zucchini - **28.5** (c)

marinated **pork cutlet**, barley potato slice, glazed carrots with a berry jus – **28** (c)

char grilled **'T'bone** steak with warm kipfler potatoes, portabello mushrooms and tarragon butter – **30** (c)

pan seared **mullock fish fillet** with a sauté of artichokes, peas, onions, mint & lemon beurre blanc - **28.50** (c)

## *Sides*

wok tossed **asian greens** – **10** (vc)

**green beans** dressed with lemon and extra virgin olive oil - **9.5** (vc)

shoe string **fries** with aioli - **8.5** (v)

**cauliflower** cheese- **9.5** (v)

mixed **green salad** – **9** (vc)

*“Wine makes daily living easier, less hurried, with fewer tensions and more tolerance” - Benjamin Franklin*

