



DINNER MENU

Wild Mushroom Arancini *Garlic Aioli* 14

Crispy Szechuan Squid *Lemon & Aioli* 16

Blue Swimmer Crab & Prawn Tortellini *Celery Veloute & Truffle* 17

Smoked Venison Carpaccio *Tamarillo, Beetroot & Celeriac* 16

Scotch Fillet *Cauliflower, Chorizo, Lentils, Brussel Sprouts & Tabasco Butter* 36

Pan Seared Market Fish *Octopus, Clams, Olives, Harissa & Kale M.P.*

Chicken, Ham & Mushroom Pie *Creamed Leeks & Gravy* 25

Wagyu Beef Burger *Bacon, Field Mushrooms, Braised Red Wine Onions & Aioli.*

Served with Shoestring Fries 25

Beef Cheek Ragu & Potato Gnocchi *Silver Beet, Parmesan & Sourdough Crumb* 26

Roast Root Vegetable Salad *Lentils, Haloumi, Lemon & Caper Dressing* 23

Seasonal Side Dishes 9

Baked Vanilla Cheesecake *Poached Rhubarb, Crème Fraiche & Blood Orange* 15

Café Polo "Cointreau Baba" *Citrus, Passionfruit & Chantilly Cream* 15

Hot Chocolate Fondant *Malt, Vanilla Ice Cream & Salted Cornflake Crunch* 15

Cheese 50g *Served with Chargrilled Bread, Dried Fruit & Nuts* 15