



Mushroom arancini with house made garlic aioli	12
Roasted garlic and lemon white bean dip with chargrilled flat bread	12
Broccoli soup with Zany Zeus feta and toasted pine nuts	14
Dressed asparagus, parmesan custard, tomato, sourdough & hazelnuts	13.5
Platter to share: Roasted olives, baked feta with honey & walnuts, char grilled bread	18
Charcuterie board: Pork, pistachio & prune terrine, duck liver parfait, cold sliced meats, piccalilli, mulled cider jelly, char grilled bread	25
Slow roast wagyu beef rump, tarragon butter, triple cooked chips	30
Twice baked tomato & oregano soufflé with roast capsicum, almond & feta salad	26
Pea, ricotta & mint tortellini with asparagus & parmesan	24
Slow roast pork, caramelised cauliflower puree, rhubarb, waldorf salad	28
Pan roasted fish with wilted spinach and Sicilian caponata	M.P
Risotto primavera – peas, asparagus, broad beans, mint & parsley	22
Roast pork belly, pineapple & noodle salad with tamarind, coconut & chilli	23.5
Wagyu beef burger, bacon, cheese, pickles, caramelised onion, spicy mayo & fries	24
Side Dishes – Change daily	9
Warm chocolate pudding, vanilla ice cream, malt, 100s & 1000s	15
Ice cream sandwich w/ hobnobs, strawberry & toffee	14
Mango, orange & tonka bean trifle with pineapple, almond & coconut	14
White chocolate & strawberry cheesecake donut	10
Dessert platter for two	28
Cheese – 50g served with accompaniments	15