

Starters

BURRATA (V) Sicilian caponata, grilled Turkish bread	22
ARANCINI (V) spinach, ricotta and pine nut, aioli	21
TATAKI (GF) thinly sliced wagyu, green chili and ginger	23
CURED SALMON (GF, A) gin, golden beets, dill cream, radish	23
PRAWN SKEWERS (GF, I) char grilled, wrapped in pancetta, paprika mayo	23
FRIED KOREAN CHICKEN (GFO) chili sauce	22

Mains

ROAST CAULIFLOWER SALAD (GF, V, VO) green romesco, crispy haloumi, dirty lentils	28
HALF BONELESS CHICKEN (GF) parsnip and truffle puree, greens, red wine shallots	38
CHARGRILLED SWORDFISH (GF,A) warm octopus, butter bean and roasted capsicum	44
GNOCCHI (V) green goddess sauce, broccoli and walnut parmesan	34
SLOW BRAISED BEEF CHEEK (GF) creamy mash potato, wilted Tuscan kale, and red wine jus	38
CONFIT PORK BELLY carrot puree, bbq pork dumplings and red wine jus	42
300GM PORTERHOUSE (GF) xo and chive butter, hand cut chips	46

Classics

BEER BATTERED COORONG MULLET (A) chips and leafy salad	32
SALT AND PEPPER SQUID (GFO, A) crispy fried squid, aioli, lemon, leafy salad and chips	33
CHICKEN SCHNITZEL chips and leafy salad (gravy, pepper or mushroom sauce \$3, parmy \$5)	28
CUMBY BURGER (GFO) Beef patty, bacon, cheese, pickles, chutney, burger sauce and chips	27
BUFFALO CHICKEN BURGER (GFO) ranch, buffalo mayo, lettuce and chips	27

Sides

CHIPS (GF,V) with tomato sauce	12
WEDGES (V) with sour cream and sweet chili	15
GARLIC BREAD (V) toasted Turkish bread with garlic butter	12
SIDE SALAD (V) lettuce, red onion, cucumber, tomato and house dressing	10

Desserts

BREAD AND BUTTER PUDDING with cream	16
CHOCOLATE NEMESIS (GF) black cherry compote, mascarpone	16
APPLE CRUMBLE with cream	16
TRIO OF ICE CREAM (GFO) house made biscotti	13