



# Dinner Menu

## Breads (available from 5pm)

- Antipasto Board to Share** \$24  
*w/ serrano ham, smoked salmon, olives, marinated artichoke, cornichons, cheddar & warm bread*
- Bruschetta** \$18  
*w/ pumpkin & almond pesto, serrano ham, fetta basil, balsamic glaze, extra virgin olive oil*
- Toasted Turkish Roll** \$8  
*brushed w/ garlic butter*

## Entrée (available from 6pm)

- Wild Mushroom & Porcini Arancini** \$19  
*w/ tomato & basil sugo, white truffle oil, parmesan*
- Salt & Pepper Baby Squid** \$20  
*w/ coriander seed, fennel seed, aioli, aonori, dried bonito, okonomi*
- Crumbed Mozzarella** \$19  
*w/ smoked chickpea puree, raddiccio heart, white anchovies, salsa verde*
- Butternut Pumpkin Brulee** \$19  
*w/ heirloom baby carrot, gruyere, pangritatta*

## Mains

- Slow Cooked Pork Belly in Chinese Master Stock** \$34  
*w/ diakon fritters, bok choy, master stock consommé*
- Five Hour Braised Beef Brisket** \$34  
*w/ roasted root vegetables, sautéed spinach, jus*
- Thai Marinated 350g Wingham Reserve Striploin** \$36  
*w/ nam jim, warm egg noodle salad, khao khua*
- Thyme & Balsamic Roasted Beetroot Risotto** \$24  
*w/ mascarpone, balsamic glaze, shiso*
- Pan Seared Chicken Supreme** \$34  
*w/ pommes puree, chicken crackle, sautéed speck & butter beans, jus*
- Crispy Skinned Barramundi** \$34  
*w/ pommes puree, sautéed spinach, sherry vinegar, vanilla bean, capers, buerre noisette, seaspray*

## Sides

- Crispy Fries w/ aioli** \$8
- Garden Salad w/ honey mustard vinaigrette (GF)** \$9
- Asian Slaw w/ namjim, fried shallots** \$9
- Broccolini w/ toasted almonds, buerre noisette (GF)** \$9
- Potato puree w/ white truffle oil (GF)** \$10

## Kids Menu

- Battered Fish w/ chips, tomato sauce** \$12
- Chicken Schnitzel w/ fries, tomato sauce** \$12
- Pasta w/ napolitana sauce, shaved parmesan** \$10