

Breads

(available from 5pm)

Toasted Turkish Roll	\$8
<i>brushed w/ garlic butter</i>	
Smoked Salmon Bruschetta	\$16
<i>w/ avocado, vinaigrette, Spanish onion, fetta & capers</i>	
Prosciutto Bruschetta	\$16
<i>w/ cottage cheese, fire roasted peppers, basil & balsamic glaze</i>	
Antipasto Board (Share)	\$20
<i>w/ prosciutto, smoked salmon, artichoke, cornichons, marinated olives, cheddar & crusty bread</i>	

Entrée

(available from 6pm)

Gruyere & Chive Arancini	\$17
<i>w/ tomato & basil sugo, white truffle oil, parmesan (V)</i>	
Wild Mushroom Risotto	\$18
<i>w/ porcini, field mushroom, enoki, parmesan & white truffle oil (GF) (V)</i>	
Salt & Pepper Baby Squid	\$20
<i>w/ coriander seed, fennel seed, aioli, aonori, dried bonito, okonomi sauce (LF)</i>	
Prawn & Citrus Salad	\$20
<i>w/ avocado puree, mint, mixed leaf, orange, courgette, fennel & honey mustard vinaigrette (GF)</i>	

Mains

Wild Mushroom Risotto	\$24
<i>w/ porcini, field mushroom, enoki, parmesan & white truffle oil (GF) (V)</i>	
Chilli Prawn Spaghetti	\$28
<i>w/ tomato & basil sugo, fennel seed, baby spinach, pangritatta & parmesan</i>	
Crispy Skinned Atlantic Salmon	\$30
<i>w/ cauliflower puree, salmon roe, sautéed wild mushrooms, greens & honey mustard vinaigrette (GF)</i>	
Grilled Lamb Skewers	\$32
<i>w/ fetta, baby spinach, fire roasted peppers, Spanish onion, balsamic glaze & spiced yoghurt dressing (GF)</i>	
Pan Seared Lemon Paprika Chicken Supreme	\$32
<i>w/ smoked carrot puree, black cabbage, pickled fennel & jus (GF)</i>	
Braised Beef Short Ribs	\$32
<i>in marsala, tomato & nutmeg w/ potato puree (GF)</i>	
Aged 250g Beef Eye Fillet	\$36
<i>w/ truffle & tarragon butter, potato puree, mixed leaf & parmesan salad & jus (GF)</i>	

Sides

Seasonal Sautéed Greens w/ chorizo, garlic & parmesan (GF)	\$8
Potato Puree w/ white truffle oil (GF) (V)	\$8
Fries w/ aioli	\$7
Panzanella Salad w/ fire roasted peppers, tomato, Spanish onion, crusty bread, basil & olive oil (V)	\$8
Greek Salad w/ fetta, olives, tomato, Spanish onion, cucumber, mixed leaf, balsamic glaze & vinaigrette (GF) (V)	\$8

Kids Menu

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

Desserts

Matcha Tea Panacotta	\$16
<i>w/ white chocolate ganache and chia crumble</i>	
Triple Chocolate Fudge Brownie	\$16
<i>w/ Cointreau icecream, berry couli and chocolate fudge sauce</i>	
Coconut Tapioca	\$16
<i>w/ mango puree, mint, Persian floss and candied citrus (GF)</i>	
Affogato	\$16
<i>A shot of Wood Roaster coffee, vanilla ice cream, biscotti w/ your choice of Frangelico, Baileys, Tia Maria or Kahlua</i>	
Chef's Cheese Board	\$22
<i>w/ Chef's selection of two cheeses, quince jam, fresh & dried fruit, candied nuts & croutes</i>	

Dessert Cocktails

Espresso Martini	\$18
<i>Vodka, Kahlua, freshly brewed espresso & vanilla syrup, shaken & strained into a chilled martini glass</i>	
Peppermint Slice	\$18
<i>White Crème De Cacao, Crème De Menthe, blended cream & crumbled chocolate flakes</i>	
Snickertini	\$18
<i>Baileys, Frangelico, peanut butter, salted caramel, chocolate syrup & cream served in a martini glass</i>	



Dinner Menu