

MOTHERS DAY

4 course menu
\$110 adults | \$40 kids under 12

on arrival.

glass of sparkling wine for mum

toolunka creek marinated olives
chilli, garlic and lemon myrtle (vg)

white taramasalata and charred sourdough

prosciutto 24 month san daniele

entrée. (to share)

salt and szechuan pepper calamari (gf)

wa octopus chargrilled skewer
romesco, gremolata, toasted almonds and guindillas

hervey bay scallop ceviche
avocado sour cream, coriander and finger lime

add something more.

sydney rock oysters natural • 6 ea
with alto chardonnay mignonette

king prawns (3) • 28
chargrilled prawns with xo butter, shallots and lemon

haloumi saganaki • 22
seared in a cast iron pot and served with australian natives and seasonal fruit, macadamia crumb, honey and oregano (v)

main. (choice of one)

crab and prawn spaghetti
white wine, chilli, garlic and pangrattato

spring orecchiette and pistachio pesto
zucchini blossoms, spring veg with pistachio pesto and ricotta salata (v)

humpty doo crispy skin barramundi
grilled baby lettuce, french lentil vinaigrette, heirloom tomato and salsa verde (gf, df)

steak frites
riverina angus sirloin 250g ms2, skinny fries and chimichurri

add something more.

rib eye tagliata 750g roasted on the bone • 110

sides.

mixed tomato and leaf salad (v)

kids under 12.

fish and chips or chicken schnitzel and chips
1 scoop of gelato

dessert.

galaktobourekó
custard filled filo, vanilla syrup and pistachio crumb

or

chocolate fondant nut crumble and vanilla gelato

Please note no alterations to the menu. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we can not guarantee that our food will be allergen free. Please let our waitstaff know if you have any allergies.

Cakeage \$3 per person • No corkage • No split bills • 10% Sunday Surcharge • 15% Public Holiday Surcharge
1.5% Credit Card Surcharge • VG = Vegan • V = Vegetarian • GF = Gluten Free