

# Dining

## ENTREES & SHARING

<b>Turkish Bread</b>	\$10	<b>Kangaroo Tataki</b>	\$24
Toasted, served with local olive oil, mixed roast seeds, sea salt. <i>VE DF</i>		Native pepperberry crusted kangaroo loin, yuzu dressing, ponzu mayo, scallion oil, radish. fresh lemon. <i>GF DF</i>	
<b>Roast Cashews</b>	\$10	<b>Fish Crudo</b>	\$29
Maple syrup, sichimi chilli, sea salt. <i>GF DF VE N</i>		WA Goldband snapper cured in Peruvian chilli tiger's milk, horseradish mayo, shallots, sweet corn, fresh chilli, cilantro. <i>GF DF</i>	
<b>Mediterranean Olives</b>	\$12	<b>Pulled Pork Patacon (3)</b>	\$25
Marinated green & black olives, served with chilli, parsley, rosemary & local olive oil. <i>GF DF VE</i>		Slow-cooked pork shoulder, green plantain, avocado puree, spring onion, homemade chilli sauce. <i>GF DF</i>	
Add toasted bread +\$3		<b>Summer Burrata</b>	\$25
<b>Roast Garlic Hummus</b>	\$16	Crushed pistachio, mixed leaves, tomato, peach, balsamic vinaigrette, extra virgin olive oil. <i>V GF</i> Add bread +\$3	
Served with hand-cut corn chips, dried chilli, parsley & local olive oil. <i>VE GF DF</i>		<b>Baked Brie</b>	\$25
<b>Arancini (3)</b>	\$16	Baked Brie cheese, Tasmanian leatherwood honey, roasted seeds, cranberry, sesame seeds, rosemary lavosh. <i>V</i>	
Roast pumpkin, parmesan, mozzarella & feta risotto balls, served with Napoli sauce, aioli, parsley, local olive oil. <i>V</i>		<b>Prosciutto Bruscheta (3)</b>	\$25
<b>Chicken Bites</b>	\$18	Truffle infused ricotta cheese, sliced prosciutto, cherry tomatoes, citrus, balsamic glaze, local olive oil, parsley.	
Crispy chicken thigh pieces, dried chilli, spring onion, spicy mayo. <i>GF</i>			

## MAIN PLATES

<b>Vegetarian Ssambap</b>	\$26	<b>Mushroom &amp; Truffle Pappardelle</b>	\$29
Cauliflower rice, mushrooms, ginger, bean sprouts, spring onion, garden peas, soy sauce, sesame oil.		Sautee mushrooms, thyme infused duxelles, white wine creamy sauce, pappardelle rigate, black truffle oil, parmesan cheese, dried chilli, parsley. <i>V</i> Add grilled chicken +\$6	
Served with lettuce leaves and fresh cucumber. <i>GF DF VE</i>		<b>Seafood Linguine</b>	\$39
Add grilled chicken +\$6		WA prawns, scallops, garlic, cherry tomatoes, capers, fresh chilli, white wine, linguine pasta, Napolitan sauce. <i>DF</i>	
<b>American Cheeseburger</b>	\$28	<b>Grilled Octopus</b>	\$34
Stirling range beef patty, pickles, cheddar cheese, mayo, crispy lettuce, tomato & home-made onion relish on a brioche bun. Served with chips. <i>GFO</i>		Grilled Jurien Bay octopus, roast potatoes, pickled fennel, parsley and cherry tomatoes smoked salad, romesco sauce, topped with chimichurri. <i>GF DF</i>	
Add bacon +\$4, Extra beef patty +\$6		<b>Tasmanian Salmon</b>	\$40
<b>Fried Chicken Burger</b>	\$28	Grilled crispy-skin salmon, passion fruit reduction, garlic, broccoli, crispy pancetta, roasted almonds, Xeres dressing, pickled red cabbage, grilled lemon. <i>GF</i>	
Marinated chicken thigh, Korean spicy sauce, coleslaw, mayonnaise, cheddar cheese, coral green lettuce on a brioche bun. Served with chips. Gluten free bun +\$3		<b>Pork Belly</b>	\$38
<b>Steak Sandwich</b>	\$34	Crispy skin pork belly, sweet potato puree, homemade dukkha with a fennel, tomato and citrus salad. <i>GF DF N</i>	
Grilled Sirloin, home-made onion relish, jalapeno mayo, fresh rocket, roasted peppers, double cheese on a artisan zaatar panini. Served with chips.			
<b>Rump Skewers</b>	\$39		
Stirling range rump (320g), garlic infused oil, roast potatoes, spring onion, coleslaw, spicy anticucho sauce. <i>GF DF</i>			

## SIDES & SALADS

<b>Chips</b>	\$12	<b>Roast Pumpkin Salad</b>	\$22
Served with garlic mayo, sea salt flakes. <i>V DF GF VEO</i>		Roast pumpkin, leaves mix, topped with roasted nuts, candied cranberry, macadamia, almonds, citrus, balsamic dressing & avocado oil. <i>VE GF DF N</i>	
<b>Grilled Broccolini</b>	\$16	<b>Italian Summer Salad</b>	\$25
Char grilled broccolini, served with macadamia puree, toasted seeds, lemon & garlic infused olive oil. <i>VE GF DF</i>		La Delizia stracciatella, sliced prosciutto, cherry tomatoes, roasted nuts, peaches, fresh rocket, olive oil, sea salt flakes, balsamic glaze. <i>GF N</i>	
<b>Andean Potatoes</b>	\$16		
Twice cooked crispy potatoes, andean chilli sauce, parmesan cheese, spring onion. <i>V GF</i>			

V: Vegetarian / VE: Vegan / GF: Gluten Free / DF: Dairy Free / N: Contains Nuts / VEO: Vegan Optional / GFO: Gluten Free Optional

Food Allergies

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Guests' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.