

bills

DINNER from 17.00

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Marinated mixed olives	6.70
Spelt bread with green olive relish and fresh ricotta	7.70
Saffron and mozzarella risotto balls	Ea 2.50
Chorizo with lemon and herbs	7.70
Pan-fried haloumi with chilli and mint	4.00
Corn and prawn fritters with sweet chilli relish	12.00
Asparagus and chickpea salad with chopped egg, mint and watercress mayonnaise	16.50
Semolina-crusteD calamari with lemon, parsley, green beans and fennel	18.00
Our cured ocean trout with herbed ricotta, parsley, radish and caper salad	18.50
Bresaola and roast golden beet salad with walnuts and Dijon mustard dressing	15.50
Bucatini with spinach, green peas and ricotta	17.50
add pancetta	3.00
Spaghetti with seared tuna, chilli oil, lemon and basil	22.00
Scallop risotto with fennel and lemon	24.00
Wagyu beef burger with roast beetroot, tomato relish and our zucchini pickles	19.50
add Heidi gruyere or gorgonzola dolce latte	3.80
Yellow curry of spiced pork and veal meatballs with cashew nuts and cucumber relish	24.50
Miso-glazed market fish with cold soba noodle salad, toasted sesame and sweet soy dressing	24.50
Chickpea crusted spatchcock with mash and spicy slaw	26.00
Spice rubbed lamb with roast capsicum and almond relish and faro salad	28.50
Grilled Angus sirloin with herbed fries and anchovy butter	29.50

Sides

Chopped leaf salad	8.00
Corn on the cob with basil butter	7.50
Beans, sugar snaps and snowpeas with olive oil and roasted garlic	8.00
Roast beetroot, fresh goats curd and tarragon salad	9.00
Herbed fries	7.50
Creamed potatoes	7.50

Dessert

Chilled rice cream, spiced summer fruit and fresh lime	10.50
Chocolate mousse, cherries and almond praline	12.50
Poached peach with mascarpone and pistachio	11.00
Ginger biscuit ice-cream sandwich with butterscotch sauce	9.00
Pavlova with rosewater berries and yoghurt cream	9.50
Peanut brittle	4.00

Champagne

Katnook Estate Vintage Brut 2007, Coonawarra, SA	12.00	60.00
Dominique Portet Brut Rose NV, Yarra Valley, Vic	11.00	55.00
Louis Roederer Brut NV, Reims, France		145.00

White

Elderton Riesling 2008, Eden Valley, SA	8.50	40.00
Longbend Sauvignon Blanc 2008, Marlborough, NZ	7.00	35.00
Riposte `The Foil` Sauvignon Blanc 2008, Adelaide Hills, SA	10.50	50.00
Higher Plane Semillon Sauvignon Blanc 2008, Margaret River, WA	8.50	41.00
Paxton `Pg` Pinot Gris 2008, McLaren Vale, SA	10.00	48.00
Grove Estate `The Wombat Way` Viognier 2007, Hilltops NSW	8.00	39.00
Narkoojee `Lily Grace` Chardonnay 2008, Gippsland, Vic	9.00	46.00
Shadowfax Victorian Chardonnay 2006, VIC		65.00

Red

Amisfield Saignee Rose 2008, Central Otago, NZ	11.50	54.00
Innocent Bystander Pinot Noir 2008, Yarra Valley, Vic	8.00	39.00
Pike and Joyce Pinot Noir 2007, Adelaide Hills, SA	11.50	55.00
Nugan Estate `Alfredo` Sangiovese Merlot 2006, King Valley, Vic	10.50	49.00
Cape Barron Native Goose GSM 2007, McLaren Vale, SA	11.00	52.00
Gemtree Tatty Road Blend 2007, McLaren Vale, SA	10.00	48.00
Torbreck Woodcutters Shiraz 2008, Barossa, SA	10.50	49.00
Hesketh `Thirsty Dog` Cabernet Sauvignon 2006 Coonawarra SA	8.00	39.00
Katnook Estate Cabernet Sauvignon 2005, Coonawarra, SA		70.00

Dessert and port

Cookoothama Botrytis Semillon 2007 375ml, Darlington Point, NSW	9.00	45.00
Galway Pipe	8.50	
Penfolds Grandfather	11.50	

Beer

Little Creatures Pale Ale		8.00
James Squire Golden Ale		8.00
James Boag's Premium		7.50
Kirin Ichiban		9.00
Peroni Nastro Azzuro		9.00
Boags Light		6.50

Spirits

42 Below Vodka		8.50
Chatelle Napoleon Brandy VSOP		8.50
Bacardi Rum		8.50
Jack Daniel's Black Label Bourbon		8.50
South Gin		8.50
Johnny Walker Red Label Scotch		8.50
Jim Beam Bourbon		8.50
Mimosa		9.50
Bloody Mary		13.50