



DINNER

SMALL PLATES

Volare sourdough , batch butter, Number 29 EVOO.....	7.5
Oysters	
Natural – sherry & shallot vinaigrette*.....	4.5
Battered – sesame & soy, wasabi mayo.....	4.5
Veg Bruschetta , daily changing topping on grilled sourdough bread.....	15
Asian style pork belly with sesame seeds.....	16
Korean fried chicken , sweet & sour, peanuts, pickles*.....	16
Tempura prawns with soba noodles and chipotle sauce.....	18
Caprese salad , tomato, buffalo bocconcini, corn crisp, basil pesto*.....	17
Charcuterie plate, for two people	38

LARGER PLATES

Lamb Rump , pumpkin, parsnip, leek, thyme jus.....	38
Market fish:	38
Ravioli , spinach and ricotta ravioli with 2 cheese creamy sundried tomato sauce, basil pesto drizzle.....	29
Scotch fillet , fondant potato, cauliflower, mushroom, truffle jus,.....	39
Warm seafood Niçoise , garlic sautéed potato, green beans, onion, cherry tomato, olive, scallops, prawn and crispy egg.....	28
Truffle Chicken , bacon, potato and pepper risotto, basil pesto and tapioca crisp.....	32

SIDES

Shoe-string fries , parmesan, aioli.....	9
Beer battered fries aioli.....	9
Garlic & thyme fondant potatoes , truffle sour cream *	10
Seasonal veges*	9
Side salad	9
Homemade onion rings	9

* Meals can be made gluten free (Gluten free bread \$2 extra). Please specify any dietary requirements at time of order.