



# DINING MENU

## ENTREE

### WARM FLAT BREAD \$6

served with seasonal dips (df)

### DAILY SOUP \$10

served with toasted sourdough

### SYDNEY ROCK OYSTERS \$19/34

champagne mignonette (gf)

### CAJUN SPICED SQUID \$17

smoked lime mayo (gf/df)

### CHIPOTLE RUBBED LAMB CUTLETS \$18

avocado, lime & coriander (gf/df)

### PEKING DUCK SALAD \$18

herbs, crunchy cabbage, nam jim  
(gf/df)

### SZECHUAN SALT & PEPPER PRAWNS \$19

lemon & wasabi mayo (gf/df)



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## MAIN

### **TATTERSALLS POKE BOWL \$ 14**

brown rice, wakame, seaweed,  
avocado, edamame  
add grilled chicken \$6  
add grilled salmon \$8 (df/v/vegan)

### **SPICED LAMB TENDERLOIN FILLETS \$28**

pearl cous cous, caramelized onion  
& fig vin cotto (df)

### **SEARED SNAPPER FILLET \$28**

spring greens, ancient grains  
& tahini yoghurt (df)

### **PRAWN LINGUINE \$28**

chilli lemon, prawn bisque

### **200G GRASS FED EYE FILLET \$35**

choice of fries / mash / salad  
red wine jus or peppercorn sauce  
(gf)

### **PEA & MINT RISOTTO \$ 17 (v/gf)**

add prawns \$10  
add grilled salmon \$8

Ask about our blackboard and monthly specials



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## SIDES

### ICEBERG WEDGE SALAD \$8

shaved parmesan crispy bacon (gf)

### SPRING GREENS \$8

garlic & olive oil (gf/df)

### CONFIT GARLIC MASH \$8

is there anything better? (gf)

### FRENCH FRIES \$6

fennel salt, aioli (gf/df)

## DESSERT

### PINA COLADA PANNA COTTA \$9

rum spiced pineapple salsa (gf)

### CHOCOLATE BROWNIE BITES \$8

### CLASSIC AFFOGATO \$12

espresso coffee, frangelico,  
vanilla bean ice cream

### SINGLE CHEESE \$12

choice of 1 cheese, quince paste,  
lavosh, dried fruits

### CHEESE PLATE \$24

(serves 2-4)

trio of cheese, quince paste, lavosh,  
dried fruits